Worlds leading Sugarcraft magazine

EVERY MONTH BETTER VALUE only £3.40

January 2006

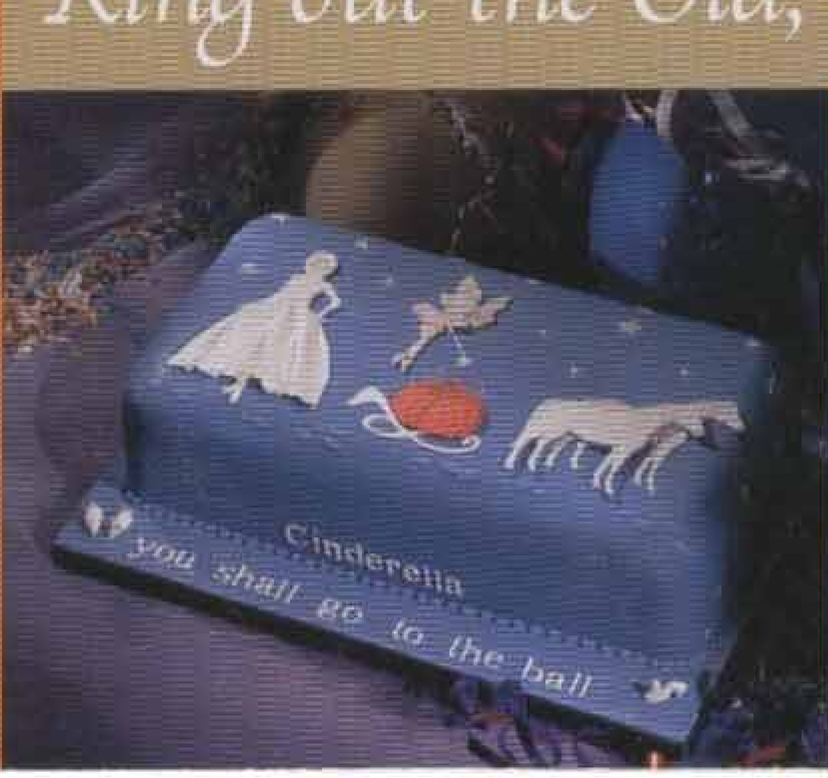
Cake
CRAFT & DECORATION

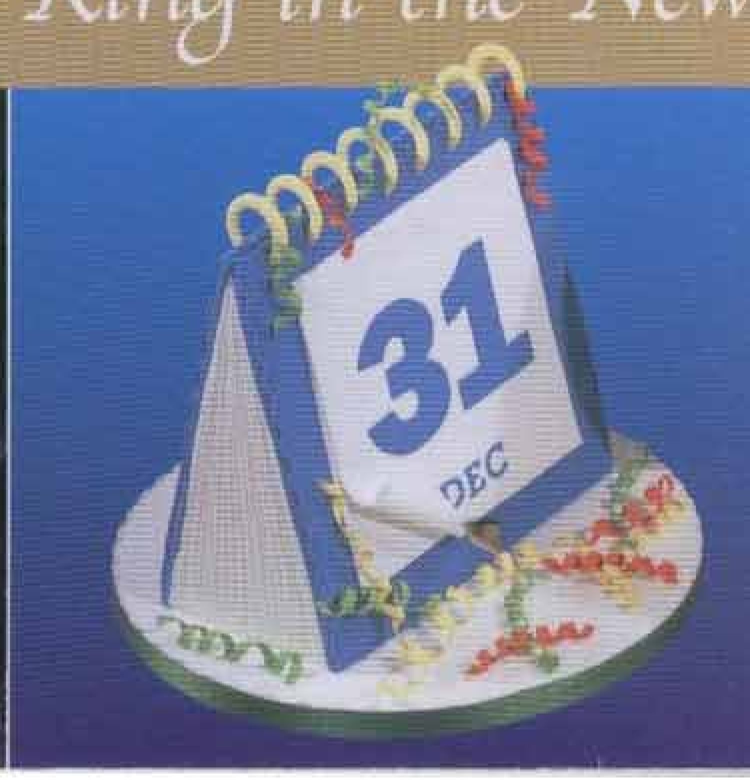
Welcome the New Year

- New Year Teddies ▶
- Card Creations
- Housewarming Cake
- Passion Flower, Larch, Mistletoe and Water Lily
- New Cake Series Hat Trick
- Cinderella ▶

www.cake-craft.com

Ring out the Old, Ring in the New





9 771473 038012 01>

Ingredients

Guest of the Month 2

Interesting texturing effects are used by Jo Marcangelo on her new home cake.

Ring Out the Old, Ring in the New 10

Floating loops, mistletoe, larch foliage and bells form a stylish winter wedding cake by Jeannean Howe McCartin.

Hat Trick 16

Helen Sanderson begins a new series. Each month she will create three cakes all on the same theme but aimed at different levels of skill.

Floral Inspirations 20

Lin Cook shows you how to make the difficult passion flower.

New Year Teddies 26

Have fun making these teddies who can't wait to welcome in the New Year on Carol Deacon's novelty sponge cake.

Cinderella 34

The pantomime season is with us again and Cinderella is about to go to the ball on a cake specially designed for you by Marion Frost.

Willow Wishes 40

Pat Russell uses advanced modelling and painting techniques to create a cake based on the famous willow pattern pottery.

Swan and Water Lilies 50

A dainty christening cake with draping, water lilies and modelled swans by Pat Ashby.

From Craft to Cake 56

Nadene Hurst begins a new series, which looks at popular crafts and hobbies and translates these ideas into cake designs. Part one-Card Making.

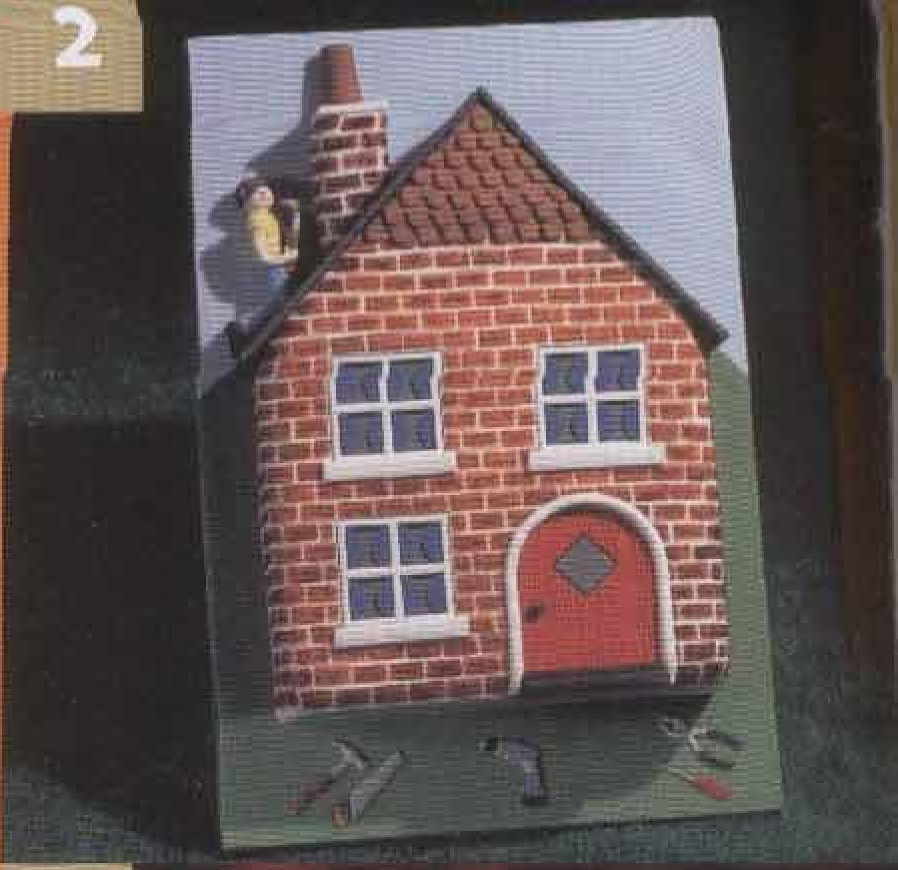
Baking 68

Valerie Hedgethorne has devised cakes and desserts for the party season.

Cake Regulars

Sweet Talk 8
Sugar Solutions 32
Subscriptions 33
Fun with Sugar 64
Spotlight 66
Food Facts 74
Gallery 75

2



10

50

68

Editorial Office — Cake Craft & Decoration
PO Box 3693, Nuneaton
Warwickshire CV10 8YQ
Tel/Fax: 02476 738846
Email: julie.askew@ntlworld.com

Contact Details
Subscription Enquiries
Back issues and binders — Cake Craft & Decoration Magazine
Tower House, Sovereign Park,
Market Harborough LE16 9EF
Tel: 01858 439605
Email:cake@subscription.co.uk
Website — www.cake-craft.com

Advertising Manager — Melanie Dixon
Pentre Advertising
Tel: 01352 740980
Fax: 01352 741864
Email: Melanie-dixon@btconnect.com

Advertisement Copy — TJ Design, 50 Cedar Road
Mickleton,Chipping Campden
Glos GL55 6SZ
Tel/Fax: 01386 430052

Editorial Assistant — Helen Sanderson
Home Economist — Valerie Hedgethorne
Graphic Designer — Jacqueline South - Jax Design
Photography — Bob Challinor - Ghost Images
Show Co-ordinator — Sheila Lampkin

Telephone Enquiries
Subscription Enquiries: 01858 439605
For US and Canada call toll free 1 877 363-1310
or visit www.expressmag.com
Back issues and Binders 01858 439605
Advertisement Copy 01386 430052
Newsagent or Distribution Enquiries
Vicky Fellowes at Comag Specialist 01895 433800
Sugarcraft Shop Sales
Andy Hownslow 01895 433811

American Cake Shop Distribution
Cake Craft Shoppe Tel: 281-491-3920
www.cakecraftshoppe.com

Annual UK subscription £40.80 including postage
Annual overseas subscription
Europe and Eire £53.50 including airmail postage
USA $98.00 Canada Can$133.00
Rest of the World £69.50 including airmail postage

Cake Craft and Decoration is published by Anglo American Media Ltd., 58 The Terrace, Torquay, TQ1 1DE
Tel: 01803 400000 Fax 01803 407390
Publisher Judy Reed 0208 785 2688

Reproduction by Avon Imaging, Bristol
Printed in England by Wyndeham Heron

Cake Craft and Decoration distributed by Comag Specialist, Tavistock Road, West Drayton, Middlesex UB7 7QX

Magazine established April 1994
ISSN 1473-0383

We take great care to ensure accuracy but cannot accept any liability for mistakes or misprints. All prices quoted are the manufacturers, recommended retail prices at the time of going to press - variations may occur with independent retail outlets. No responsibility can be accepted for any action arising from information in this magazine. No part of this publication may be reproduced without written permission. We regret that we may be unable to reply personally to all correspondence received.
Anglo American Media Ltd © 2006

Cake Craft & Decoration, Periodicals Pending, ISSN 1473-0383, is published monthly (12 times per annum) by Anglo American Media Ltd, USA agent USACAN at 1320 Route 9, Champlain, N.Y. 12919. Subscription price in U.S. $98.00 per annum. Periodicals postage paid at champlain N.Y. and at additional mailing offices. POSTMASTER: send address changes to Cake Craft & Decoration, c/o Express Mag, P.O. Box 2769, Plattsburgh, N.Y., U.S.A. 12901-0239

January

Welcome to 2006. My team are starting the New Year the way we finished 2005, by giving you the very best ideas and instructions to allow you the opportunity to create original and stunning cakes.

A regular new item will be Hat Trick, where within one project relating to our monthly theme, we will set challenges at 3 different levels. This should give you a chance throughout this year to see if your skills are developing, but whether they do or don't I am sure you will have fun trying a whole range of different designs, and the hidden bonus is 3 extra cake ideas in each issue.

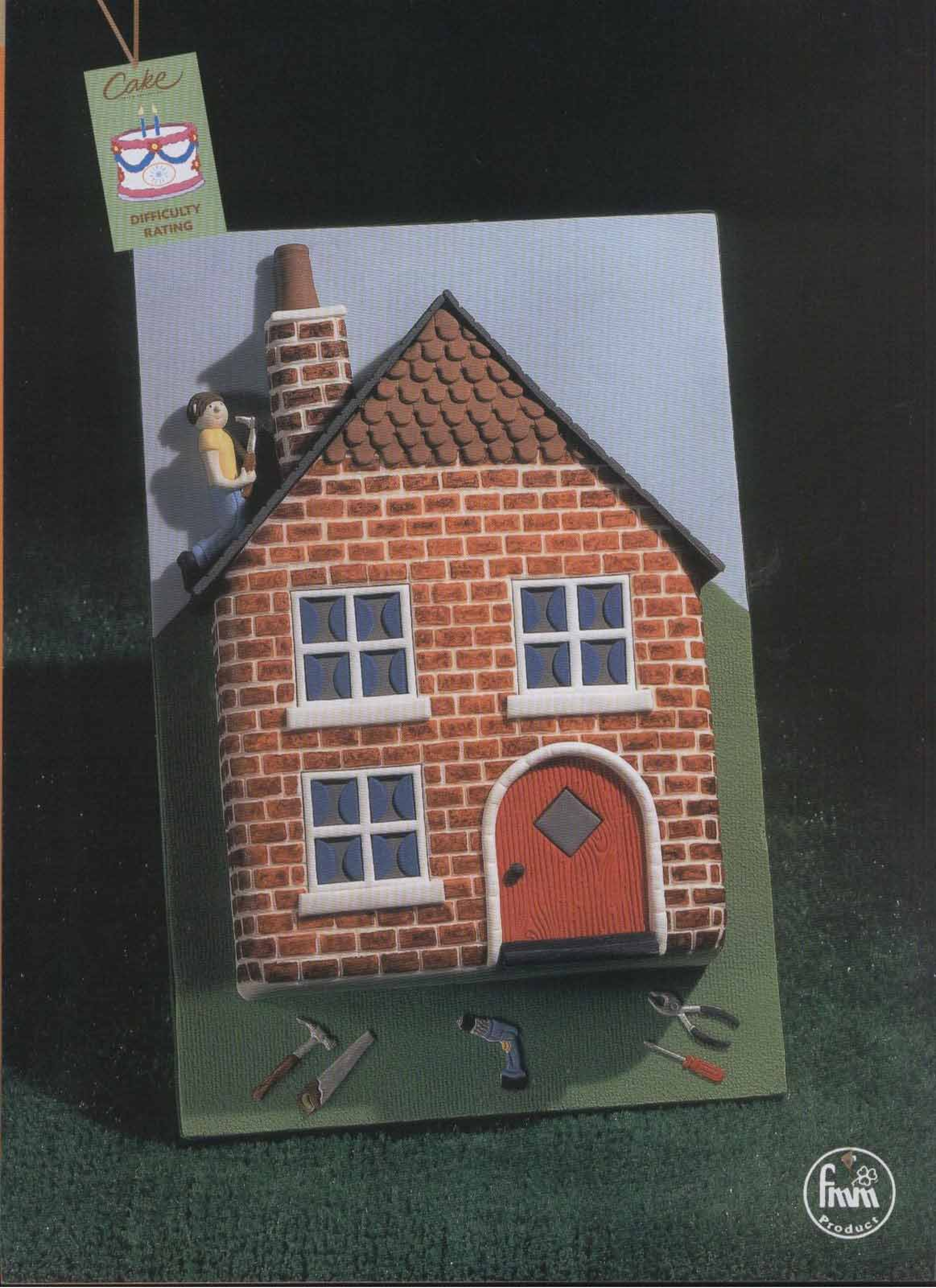
We've also re-vamped Sugar Solutions, and to enable us to focus more closely on your questions & suggestions this feature will now appear more frequently, and for every letter or email we publish we will be sending you a prize.

So let's forge ahead with celebrating the New Year, as I wish you a prosperous, inspired and cake-filled 2006.

Julie Askew, Editor

ANGLO AMERICAN MEDIA

1 – Basic *2 – Simple* *3 – Testing* *4 – Advanced* *5 – Expert*


Cake
DIFFICULTY RATING
fmm
Product

New Year - New Home

by
Jo Marcangelo

If you know someone who is moving home, a cake made especially for the occasion is an ideal housewarming present.

Preparation - Cake
Cut two corner pieces from the oblong cake to form the roof of the house. You could place together the spare pieces and ice for a mini cake as a further option.

YOU WILL NEED

- cake 23 x 3cm (9 x 13in) rich fruit
- marzipan 1.2kg (2lb10oz) (Renshaw Scott)
- clear alcohol e.g. gin or vodka
- sugarpaste lincoln green 750g (1lb 8oz) (Regalice)
- sugarpaste baby blue 500g (1lb 4oz) (Regalice)
- sugarpaste white 1.2kg (2lb10oz) (Regalice)
- modelling paste 350g (12oz) grey, 100g (4oz) red, 100g (4oz) terracotta, 200g (7oz) white
- paste colour terracotta, bluebell, gentian, poinsettia, daffodil (SK)
- paste colour paprika (flesh) black extra (Sugarflair)
- powder colour silver,
- gum glue (EA)
- dry spaghetti
- smoothers*
- oblong drum 30 x 46cm (12 x 18in) (Culpitt)
- geometric cutters*
- non stick mat*
- arch cutter*
- multi ribbon cutter*
- craft knife
- knife and scriber tool*
- flute and veining tool*
- gardening and DIY cutter set*
- straight frill set 3 (9-12)*
- impression mats tree bark and brick*
- wheel cutter e.g. pizza wheel
- new pan scourer
- fine paintbrush
- non-toxic stick glue
- ribbon to trim board

* Available from FMM - see their advertisement in this issue.

1 Cover one third of the board with the sky blue sugarpaste. Roll out the green sugarpaste and cover the remainder of the board, join the edges neatly. Press a new pan scourer into the green sugarpaste to give a textured 'grass' effect and then set aside to dry.

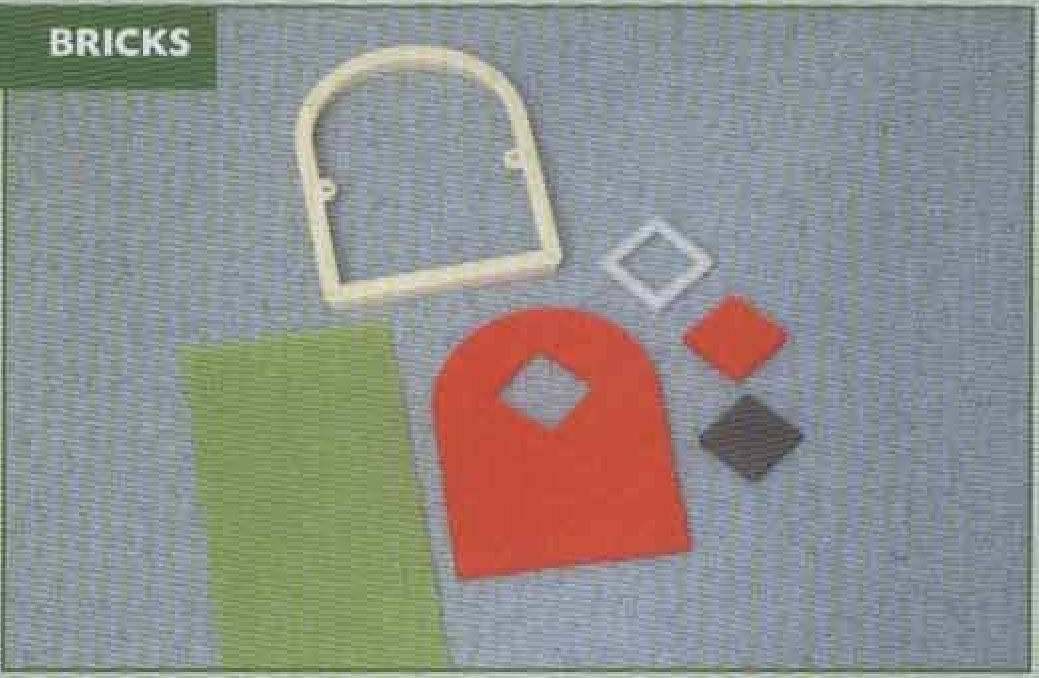
2 Marzipan the top of cake first, then with separate strips, cut to size, cover each side and smooth the joins; this helps to keep all the angles sharp. Use smoothers for a professional finish.

Cake Tip

CRAFT & DECORATION

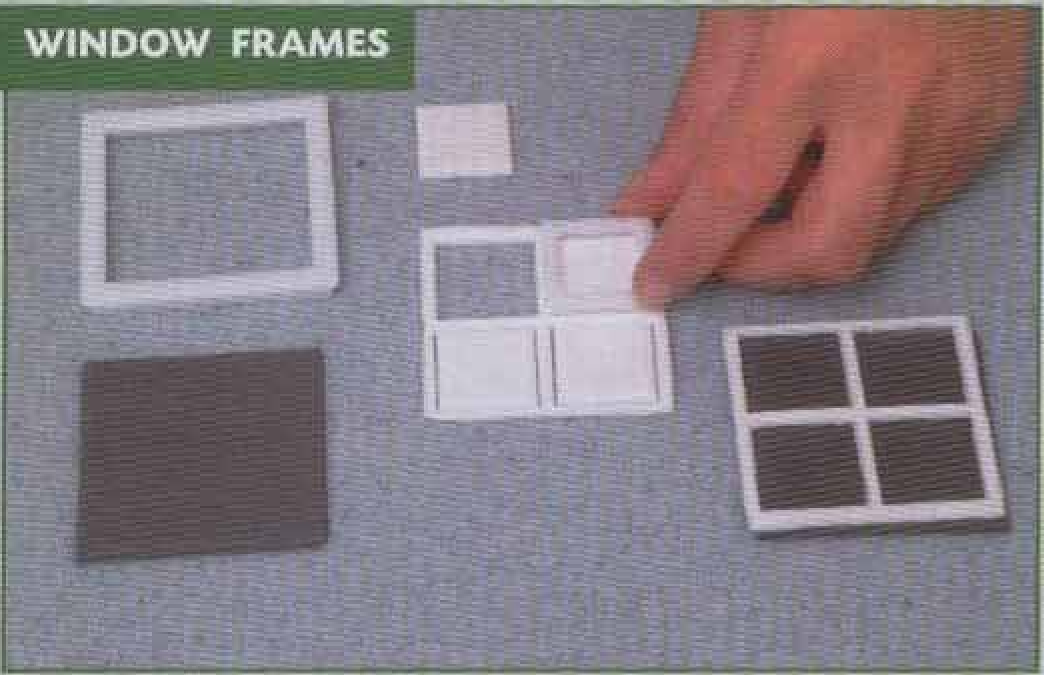
Use waxed paper to apricot glaze and marzipan the cake on. This is stronger than greaseproof paper.

BRICKS



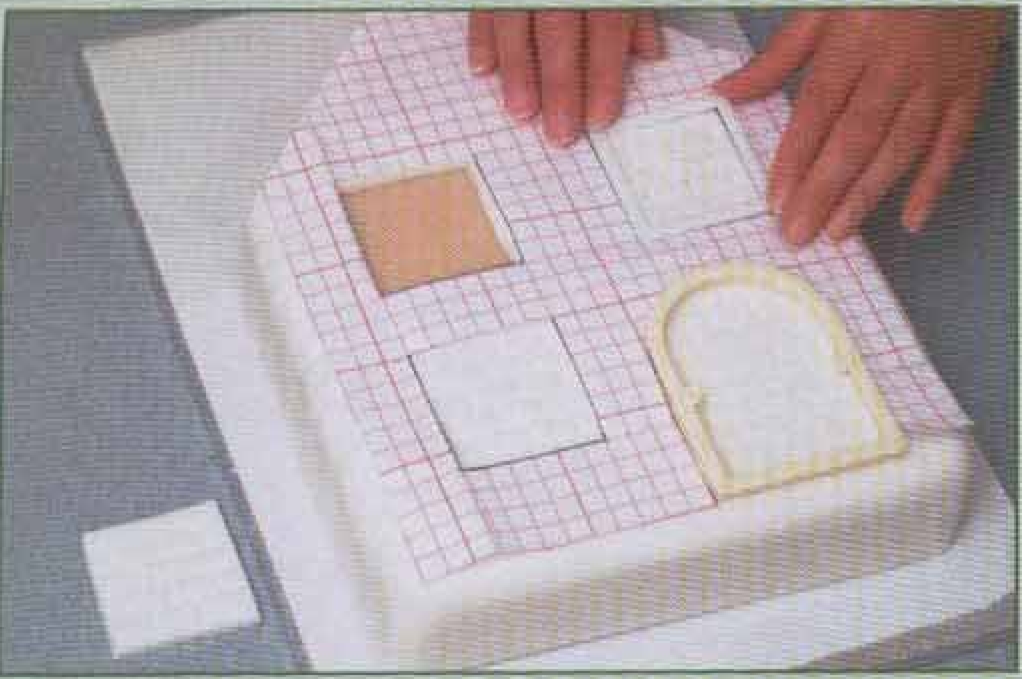
3 Roll out the sugarpaste to 5mm (1/4in) thick with spacers and cover the cake. Whilst the paste is still soft, emboss the surface with the brickwork impression mat. Align the mat next to the previously embossed area and repeat to form a continuous pattern.

WINDOW FRAMES



4 Place the arch and the large square cutters onto the top of the cake where the door and windows are required. Press down firmly to the marzipan covering, and then remove the cutters and the sugarpaste. Slot the door and windows into the spaces.

5 Roll out thinly a little grey modelling paste and cut out three squares with the large square cutter; repeat with the white modelling paste. Cut from each of the white squares, four small squares to make the window frames and leave to dry.



6 Prepare the door and windows to allow time to dry completely. Roll out the red modelling paste to 6mm ($\frac{1}{4}$in) thick. Emboss with the 'tree bark impression mat'. Cut the door shape with the arch cutter, remove a small square and then replace with a window frame.

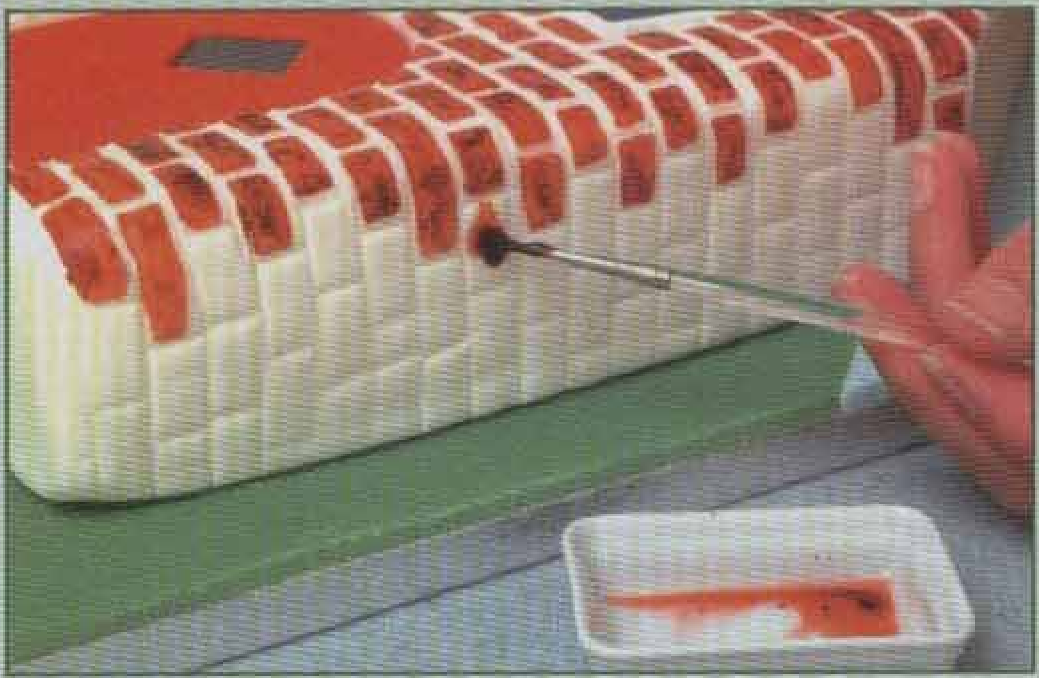
Cake Tip

CRAFT & DECORATION

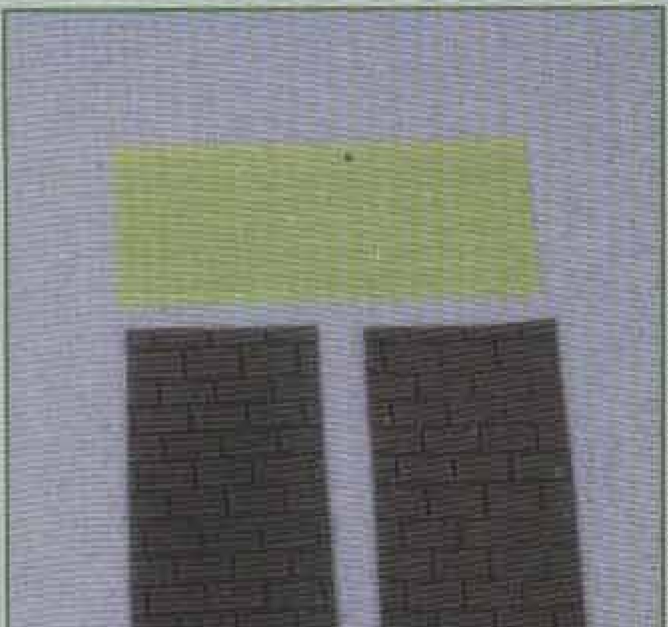
Use spacers to keep the paste at an even thickness when rolling out modelling paste. Two bamboo skewers or alternatively strips of card work very well. Make sure you use a sharp scalpel blade - a blunt blade will 'drag' your paste when you cut it.

CURTAINS

7 Colour a small amount of modelling paste blue. Roll out thinly and then cut out circles with the smallest round cutter from the geometric set. Remove a section from the middle of each circle to make the semicircle shapes and stick in the windows with gum glue for curtains.



8 Leave the cake to dry completely for at least 8 hours or overnight. Use the terracotta paste colouring, diluted with alcohol (vodka), to paint all the brickwork and leave to dry.

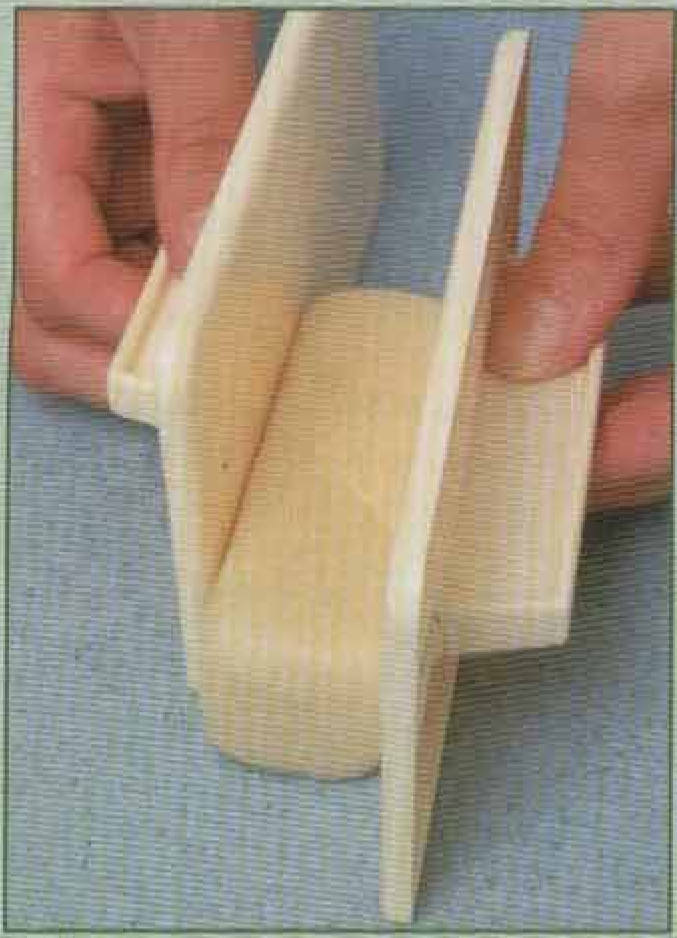


9 Roll out grey modelling paste to a rectangle, slightly longer and slightly wider than each of the roof slopes and about 2mm ($\frac{1}{16}$in) thick; mark with the brickwork impression mat. Cut out the roof sections to size with a cutting wheel and leave to dry overnight.

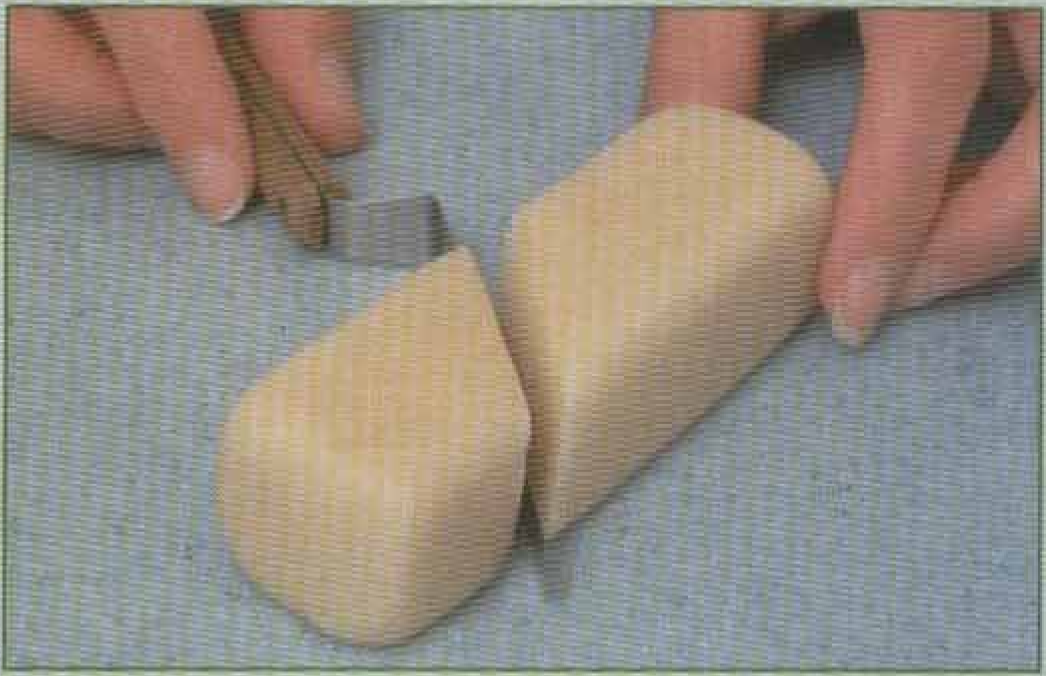
Cake Tip

CRAFT & DECORATION

Cut the door, windows and roof sections on a non-stick mat and leave undisturbed to dry; this avoids any distortion of the shapes. Rub the non-stick mat with a little white vegetable fat. The paste will stick slightly to the mat but you can easily remove them, when they are dry, with a cranked palette knife in the same way as run-outs.

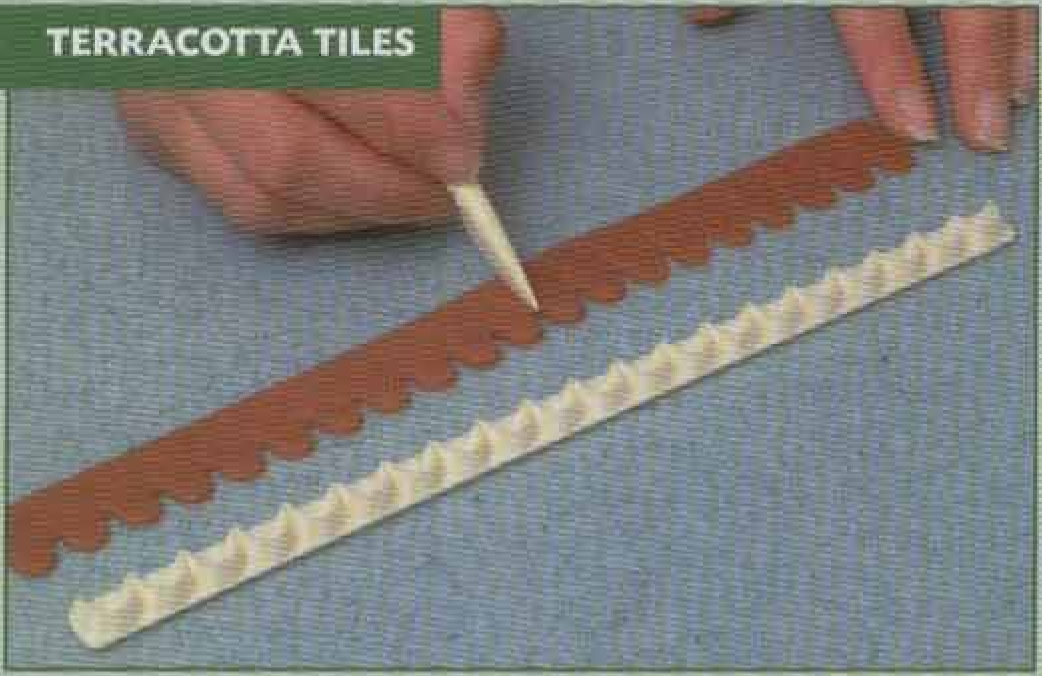


10 For the chimney stack, take 150g (5oz) of marzipan and with a pair of smoothers shape it into a four-sided block.



11 Cut off a section of marzipan at an angle to fit the roof. Roll white sugarpaste trimmings out and emboss with the brickwork impression mat. Wrap around the chimney stack and trim off the surplus. Allow to dry.

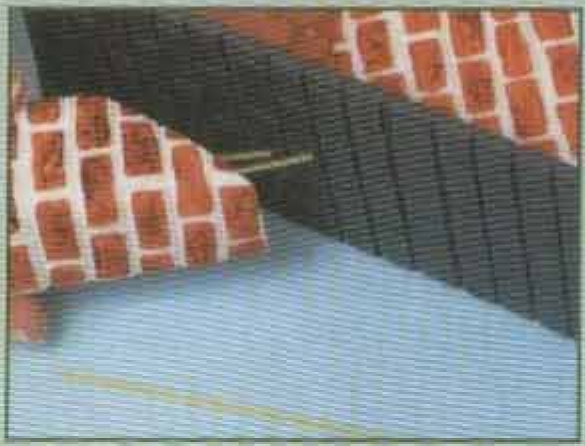
TERRACOTTA TILES

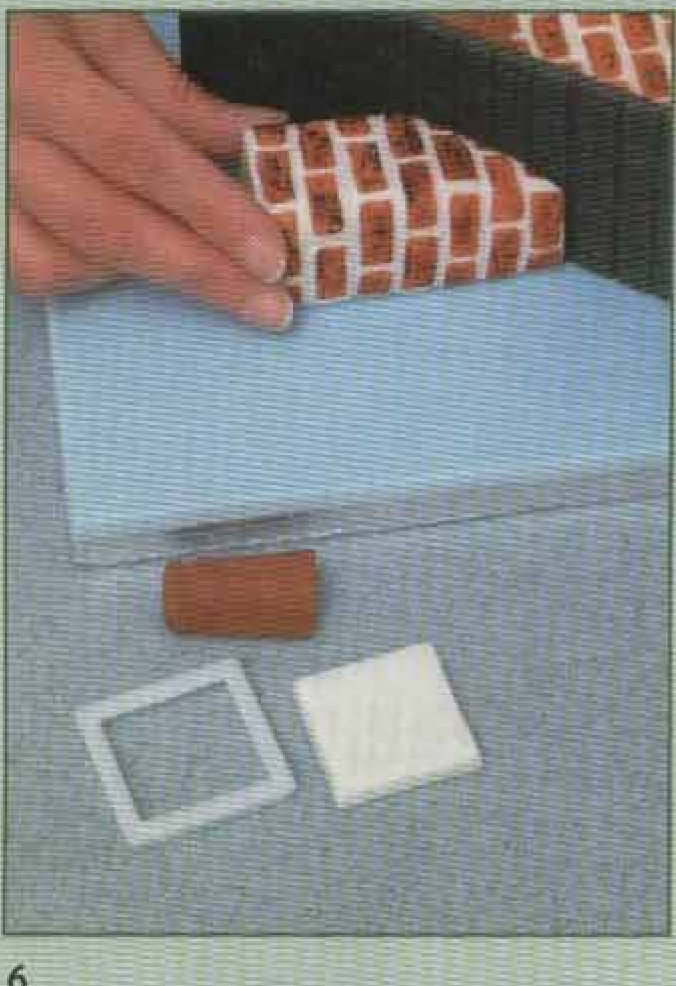


12 Roll out a long strip of terracotta coloured modelling paste between narrow spacers. Cut the bottom edge with the number 11-frill cutter and then trim to 15mm wide with a wheel cutter. Mark the 'tiles' with a scribing tool. Refer to the picture for placement and secure with gum glue.

13 Secure the roof sections in place with a little royal icing.

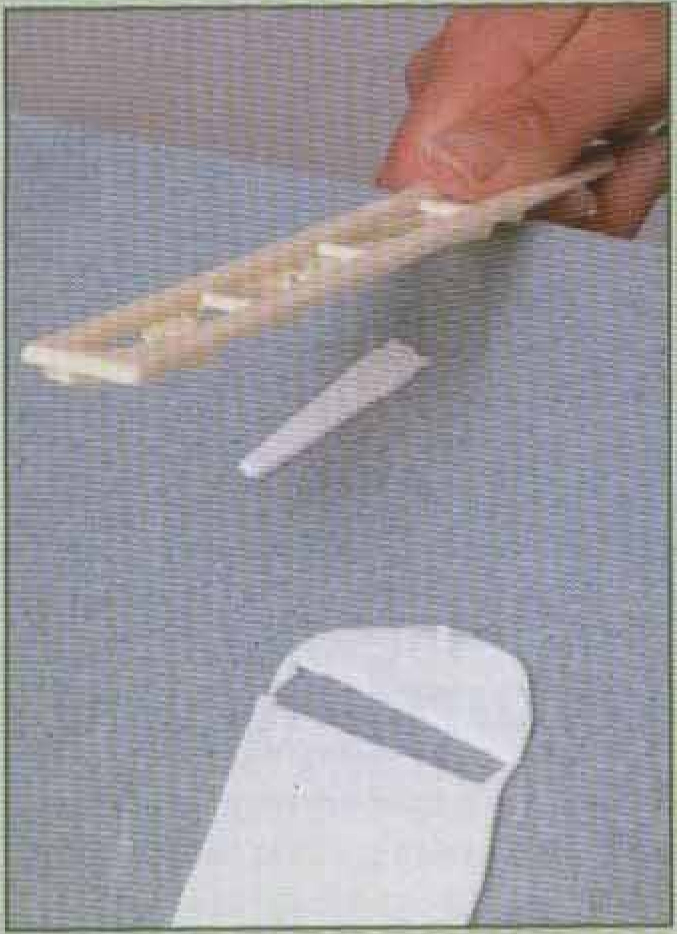
14 Attach the chimney stack onto the side of the roof with a little royal icing. Insert a few pieces of spaghetti to secure in position. The spaghetti will soften and will not harm anyone if eaten.





15 Cut out a square of white modelling paste with the medium square cutter and use to cap the chimney stack. Model a chimney pot from a small amount of terracotta paste and position on top of the chimney stack with a little gum glue to secure.

16 Roll out finely a strip of white flower paste onto a light dust of cornflour. Turn the paste so that it is vertical and then place the 'DIY cutter' across the paste and slide back and forwards to cut the paste.



17 To release the paste from the cutter, hold the cutter lightly at one end and tap firmly onto the work surface. Try to hit it as close as possible to the cut out shape. Make an assortment of shapes and leave to dry on a foam pad.

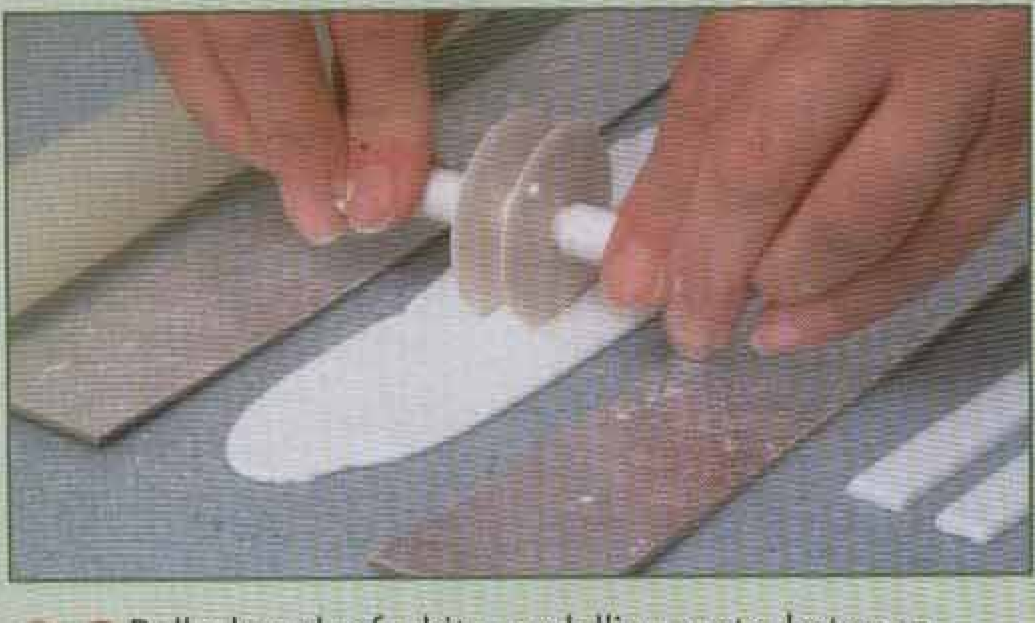
Cake Tip

CRAFT & DECORATION

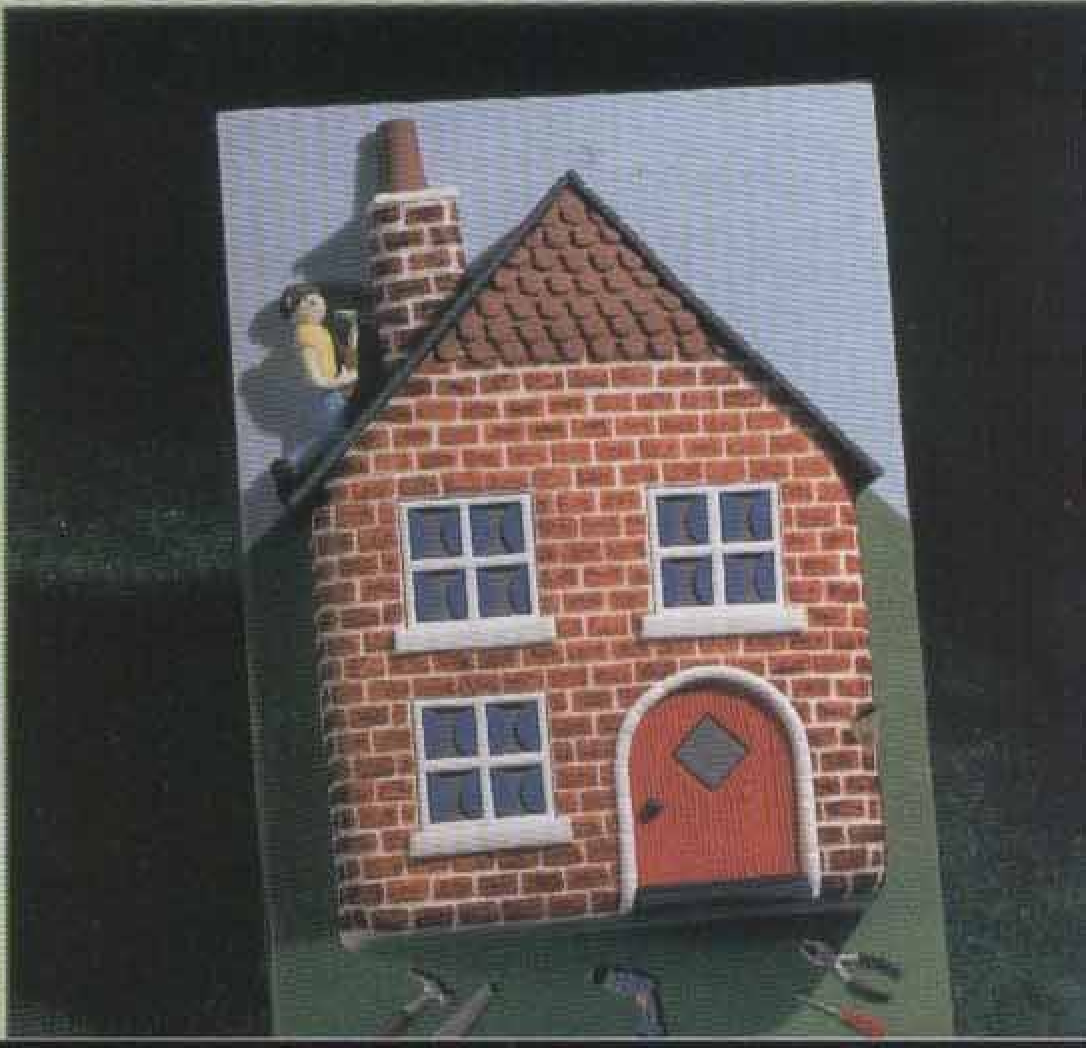
To make the tools appear 3-D, attach another cut out shape on top of the first with a little gum glue.

18 When dry, paint each tool with a variety of colours. Mix lustre dust and food paste colours of your choice with painting solution, rejuvenator spirit or paintmate, alternatively use a clear alcohol such as gin or vodka.

19 Use the picture as a guide and model the components required to make the builder. Use the veining tool to texture the 'hair'. Assemble the builder onto the cake board, in a kneeling position, supported by the roof and stick in place with a little gum glue.



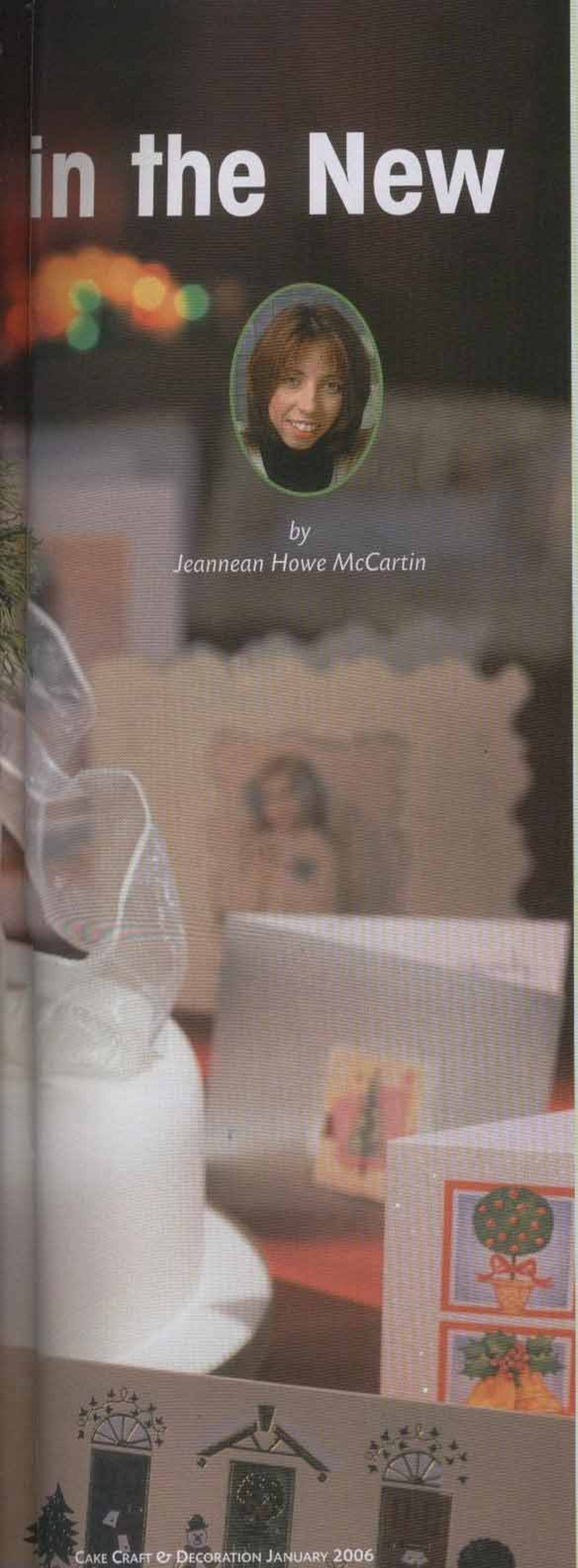
20 Roll a length of white modelling paste, between narrow spacers, and use the multi ribbon cutter to cut out 3 strips for the windowsills. Secure on top of the cake with a little gum glue. Roll a sausage shape, from white modelling paste, to make the doorframe. Add a little extra black paste colour to a small amount of grey modelling paste and use to make the door handle and the doorstep.



Ring Out the Old, Ring

in the New

by
Jeannean Howe McCartin



This stylish seasonal arrangement fits perfectly into any winter wedding theme.

YOU WILL NEED

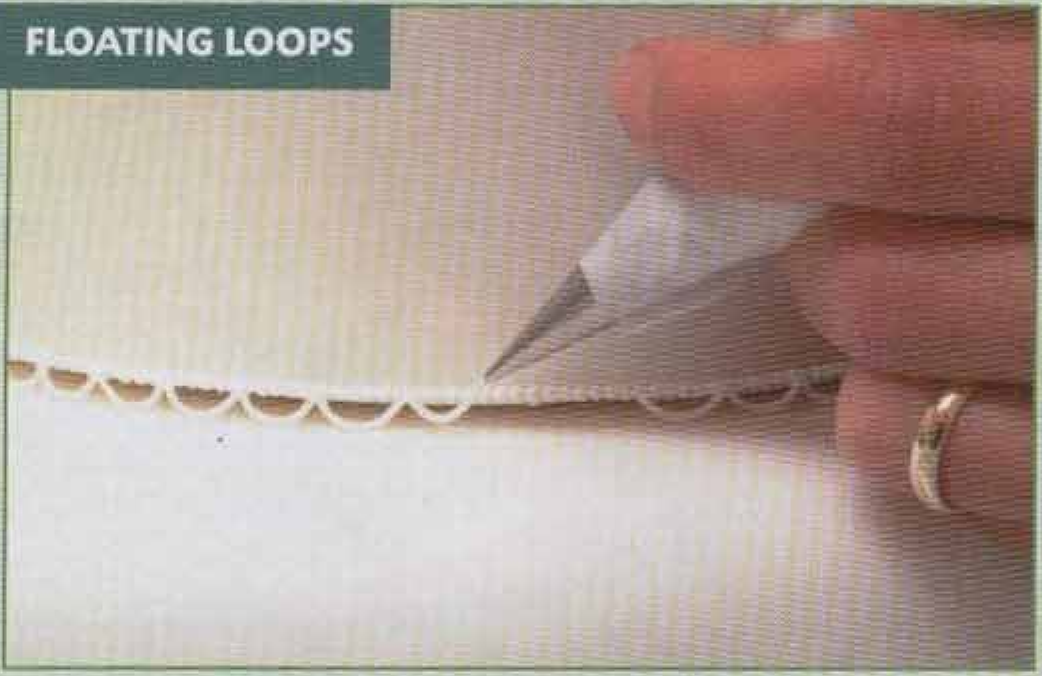
- fruit cake round 15cm (6in)
- fruit cake oval 30cm (12in)
- thin card board round 15cm (6in)
- thin card board round 10cm (4in)
- drum board oval 14cm (14in)
- apricot glaze
- marzipan
- sugarpaste white
- clear alcohol
- royal icing
- flower paste
- wires 24, 26 and 28 gauge
- scriber
- plastic support dowels 4
- icing tubes number 1
- bell moulds (FMM)
- florist tape pale green and beige
- wired ribbon 3in wide 1 metre
- cel stand (CelCakes)
- spray fat glaze optional
- airbrush
- droplet colours fern, buttercup, holly leaf and dark chocolate
- paste colours gooseberry, dark brown, bitter lemon
- dusting colours, nutkin brown, foliage green, holly/ivy, lemon, moss green

NOTE: Dusting colours are listed as an alternative to an airbrush.

Preparation

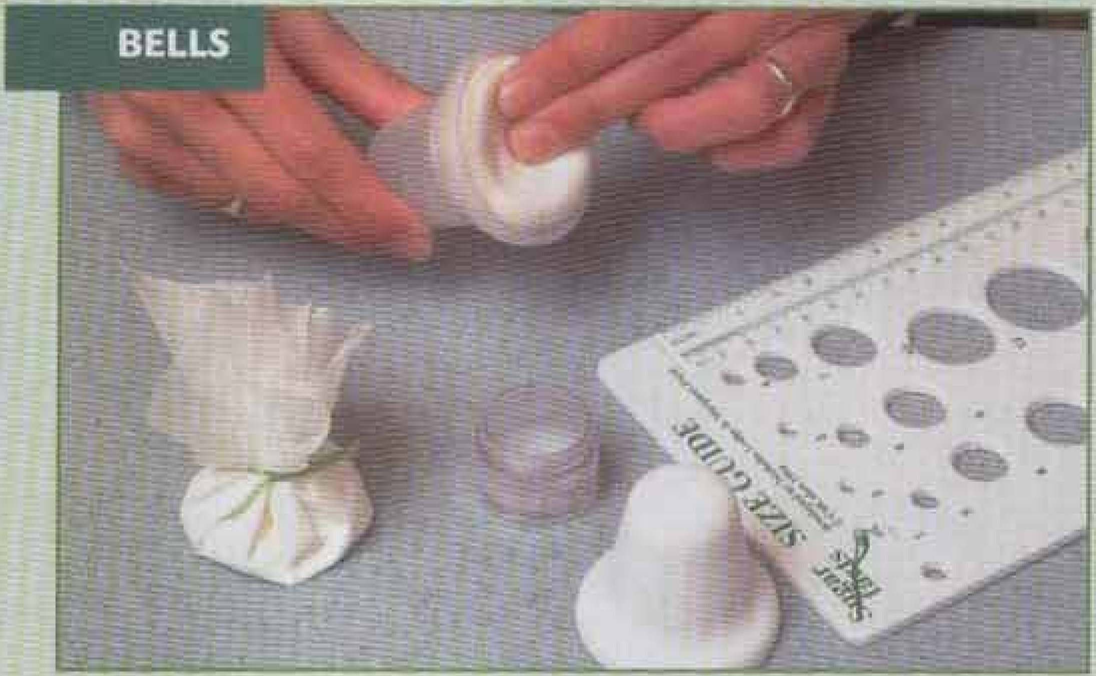
Glue the 4in board centrally to the base of the 6in board (paper side to paper side) and leave to dry thoroughly. Secure the cakes to the boards with apricot glaze and marzipan and leave to dry. Coat both cakes and the drum board with sugarpaste. Mark the position for the supporting dowels centrally within a four-inch circle on the 12in oval cake. Cut the dowels to the correct height, wash and insert into the cake whilst the sugarpaste is soft to prevent it from cracking and leave the cakes to dry. Moisten the sugarpaste around the dowels with clear alcohol and position the top tier.

FLOATING LOOPS



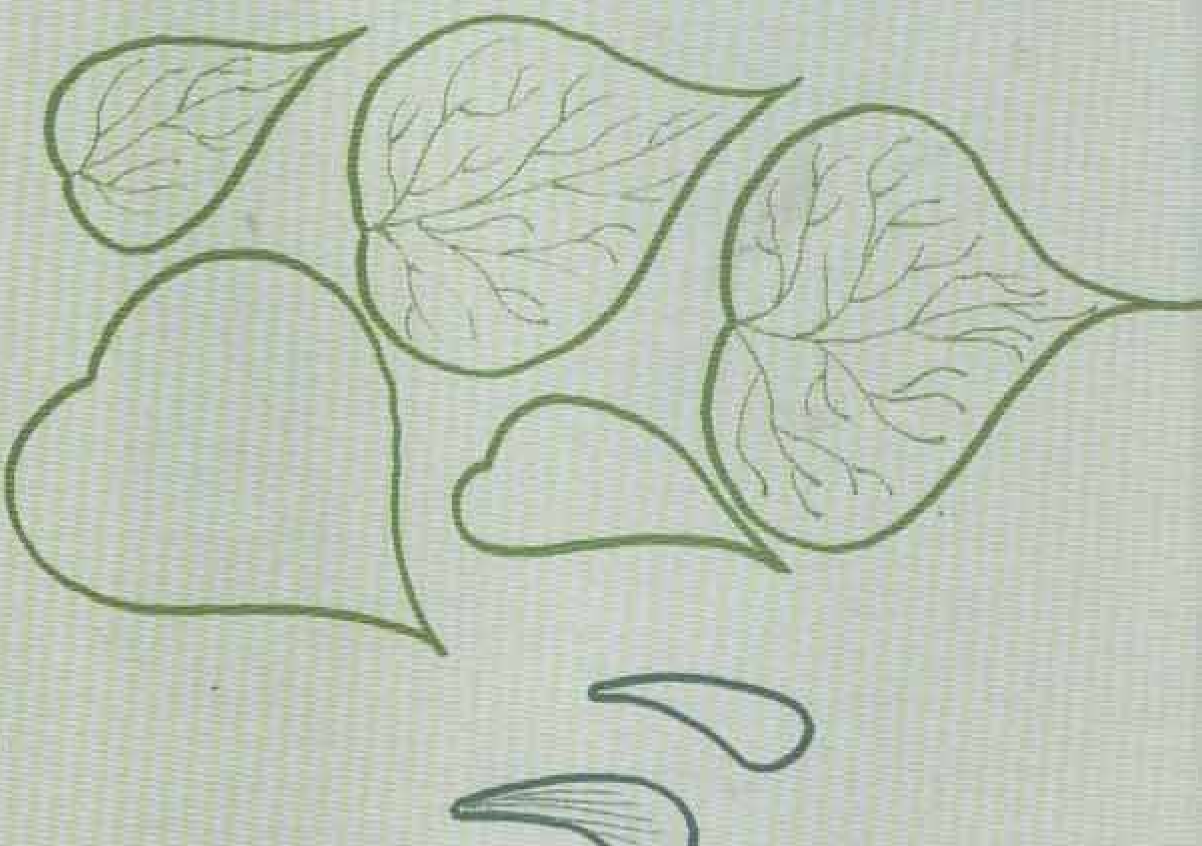
1 Pipe small beads around the base of each cake with a number 1 tube, use a damp paintbrush to remove any peaks. Pipe freehand tiny loops, from the beads, to hang in-between the cakes.

BELLS



2 Dust the mould with cornflour and tap out the excess. Smooth and flatten a size 15 ball of modelling paste into a fat disk. Ease the paste into the mould with fingers and turn constantly to achieve an even thickness. Remove the bell several times and re-dust. Smooth away the excess paste against the rim.

3 Make a hole in the top of the bell with a 20-gauge wire. When the bell has dried, pipe the design around the rim of the bell with a number 1 tube.

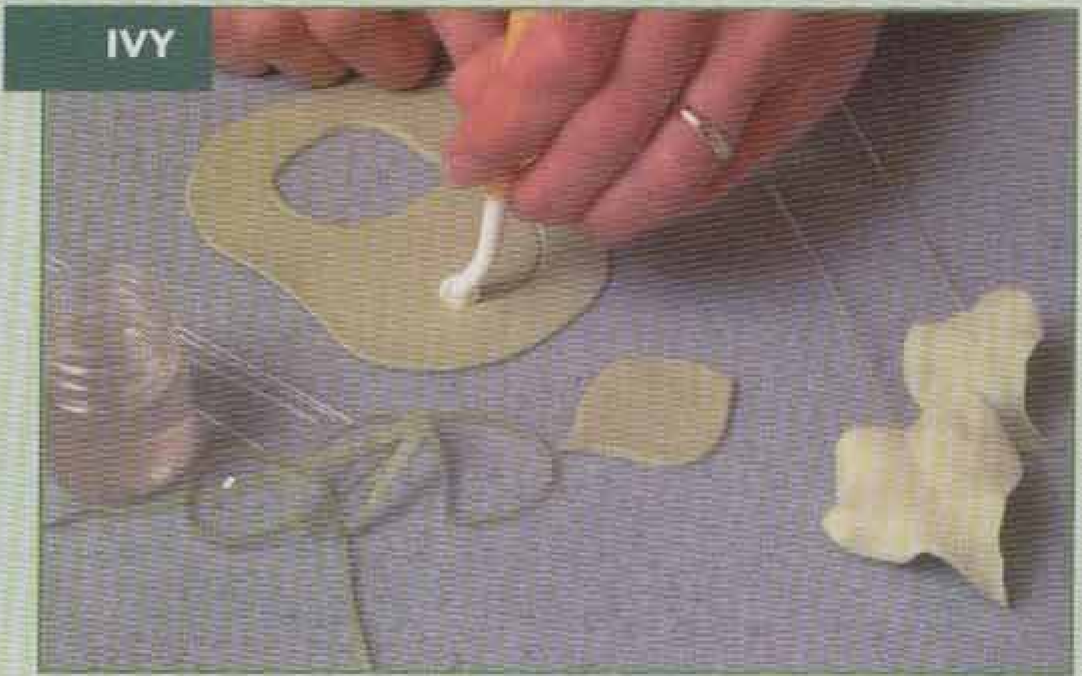


Cake Tip

Make modelling paste by combining three parts flower paste to one part sugarpaste.

4 Bend a circle $^3/_4$ of the way down a 20-gauge wire. Sandwich the wire between two small balls of paste. Glue the inside of the bell and insert the wire, press the paste to secure the wire. Attach a ball of paste onto the short length of wire for the clapper.

IVY

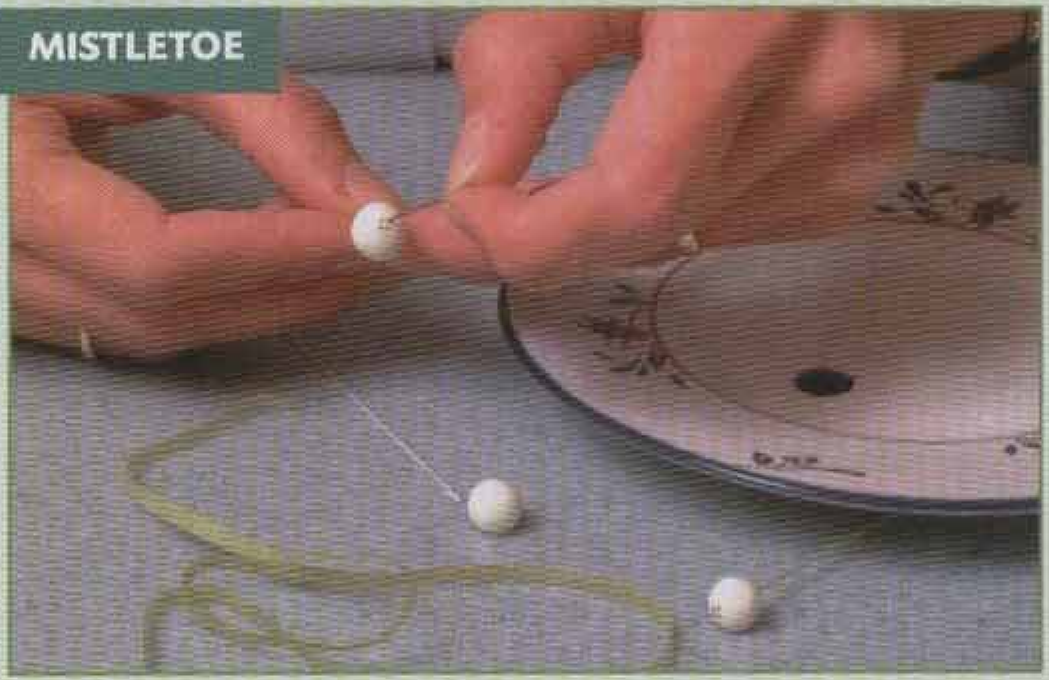


5 Roll out gooseberry paste to the thickness of a penny and cut out the ivy with a cutting wheel. Hold the leaf between the finger and thumb to insert a 26g wire. Smooth edges with a ball tool and shape. Tape stems with pale green florist tape.

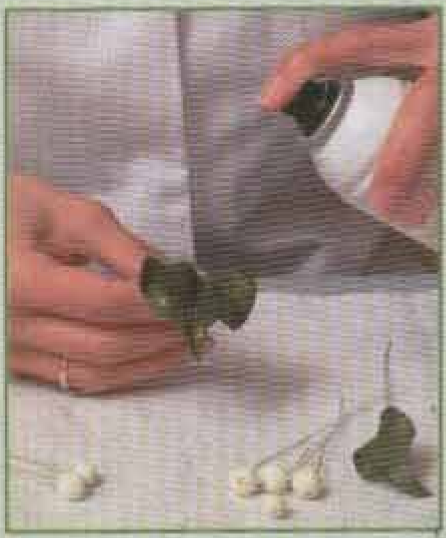
6 Use the airbrush to spray the front and back of the leaves with fern. Work from the centre of the leaf outwards; darken the front with holly leaf.

7 Use a scriber to scratch the veins onto the leaves. Start with the central vein and support the underside of the leaves as you work.

MISTLETOE

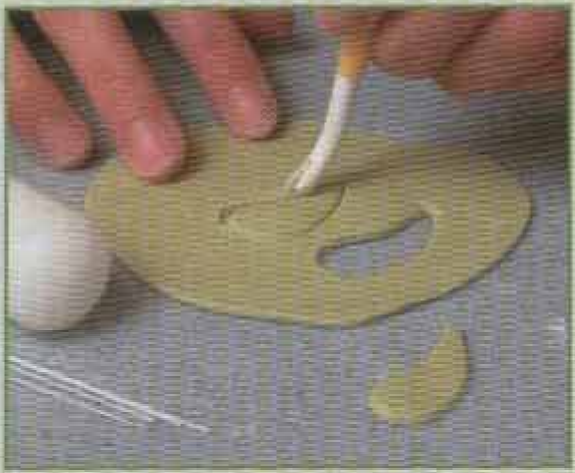


8 Colour the paste with a tiny amount of bitter lemon. Roll pea sized balls and insert onto hooked 28g wires. Use a pin dipped into dark chocolate droplet colour to prick four tiny holes on the top of the berry. When dry, tape and then dust around the base with foliage green.



9 Spray the ivy leaves and mistletoe berries with a fat glaze or steam heavily until glossy.

10 Roll out the gooseberry green paste and cut out the mistletoe leaves with a cutting wheel. Insert a 26g wire and smooth the edges with a ball tool.



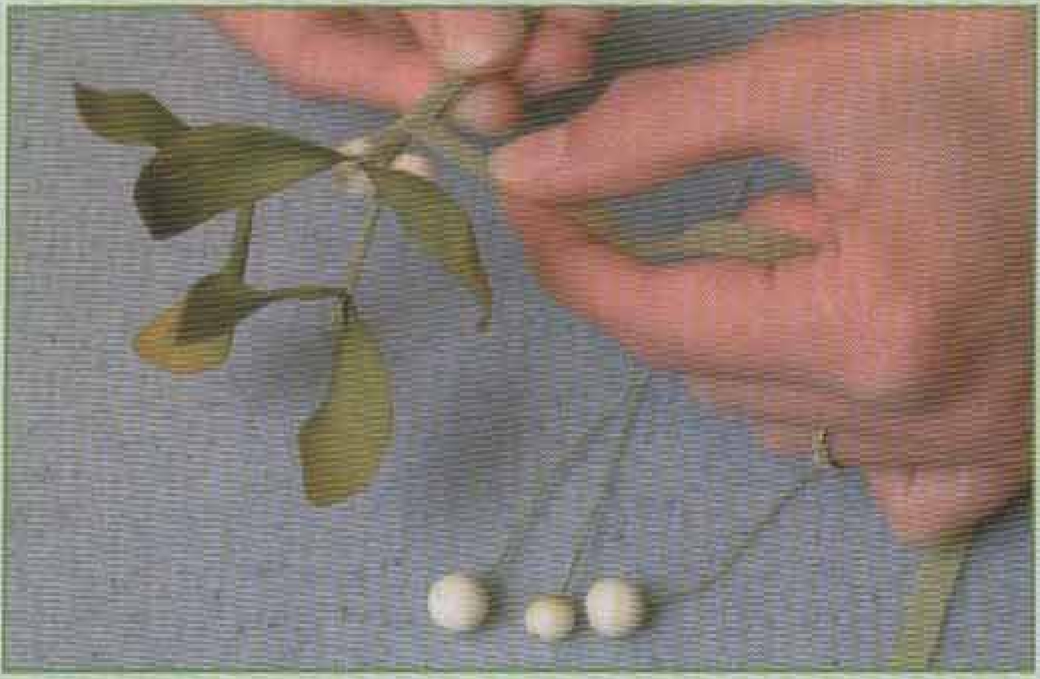
11 Start with the central vein, mark lateral veins with a veining tool. Curve the leaf upwards. Tape the stem with pale green tape.

12 Spray the top third of the leaf with buttercup. Spray from the base of the leaf, up and over the buttercup with fern and steam to glaze.

13 Tape a 26g wire with pale green tape, fold the tape over and twist together to form a bud. Bend the wires of two leaves and attach at the base of the bud. Repeat for the other four leaves.

Cake Tip

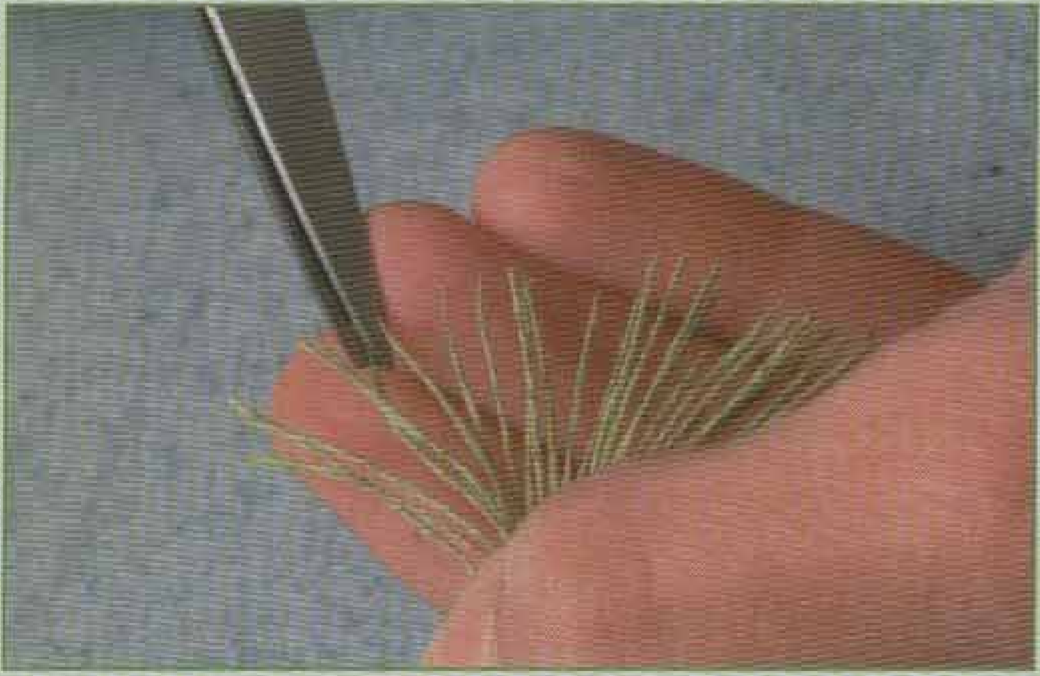
If you don't have a tape shredder fold full width tape and cut lengthways into four with scissors.



14 Tape the pairs of leaves together. Attach the berries, individually, where the stems join. Dust the stem with a little nutkin brown.

LARCH

15 Twist 1/4 width pale green tape into long strands and cut into 3in pieces. Bundle 30 together and tightly twist a 28-gauge wire around the centre.



16 Fan out both sides and trim each strand of tape to a point with fine scissors.

17 Fold the tape over the twist of wire and tape with full width beige tape. Open up the strands and form into a cup shape. Place a tiny ball of dark brown paste in the centre and prick with a cocktail stick to texture.

18 Spray the base of the strands with fern green, inside and out. Alternatively, use foliage green dust and steam to seal.

19 Tape a full length of 24g wire with beige tape. Tape the first bundle in line with the stem and the second lower and off set. The third lower is also off set and the fourth is central to the stem. Continue in this way until you have seven bundles taped to stem.

20 Curve the larch branches and dust with a little nutkin brown. Bend the bell wire at a right angle so that it sits neatly against the larch branch; tape together with full width pale green tape. Repeat with second branch and bell.

21 Tape the two branches of larch with attached bells together; bend the wire so that it comes down behind the lower bell; tape in the mistletoe sprig and a small larch branch. Fill out the arrangement with single ivy leaves.

Cake Tip

To make sure the stem will fit into stand/flower pick trim away wires as you tape the arrangement together.

22 Make two ribbon loops and tape to the back of the arrangement. Twist a 26g wire around the centre of a metre of ribbon, tape and then attach beneath the bells to flow over the cakes. Place the arrangement into the stand and position onto the top tier.

23 To complete the spray you will need:
3 larch branches (2 with seven bundles, 1 with four)
5-7 ivy leaves
6 mistletoe leaves
5-7 mistletoe berries

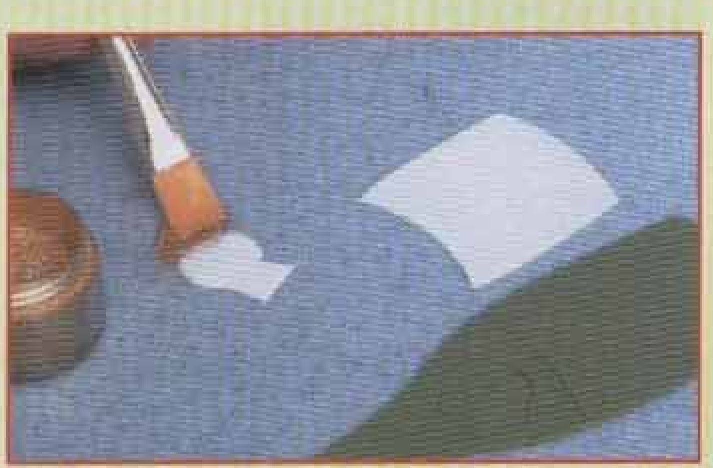
Hat Trick!

By
Helen Sanderson

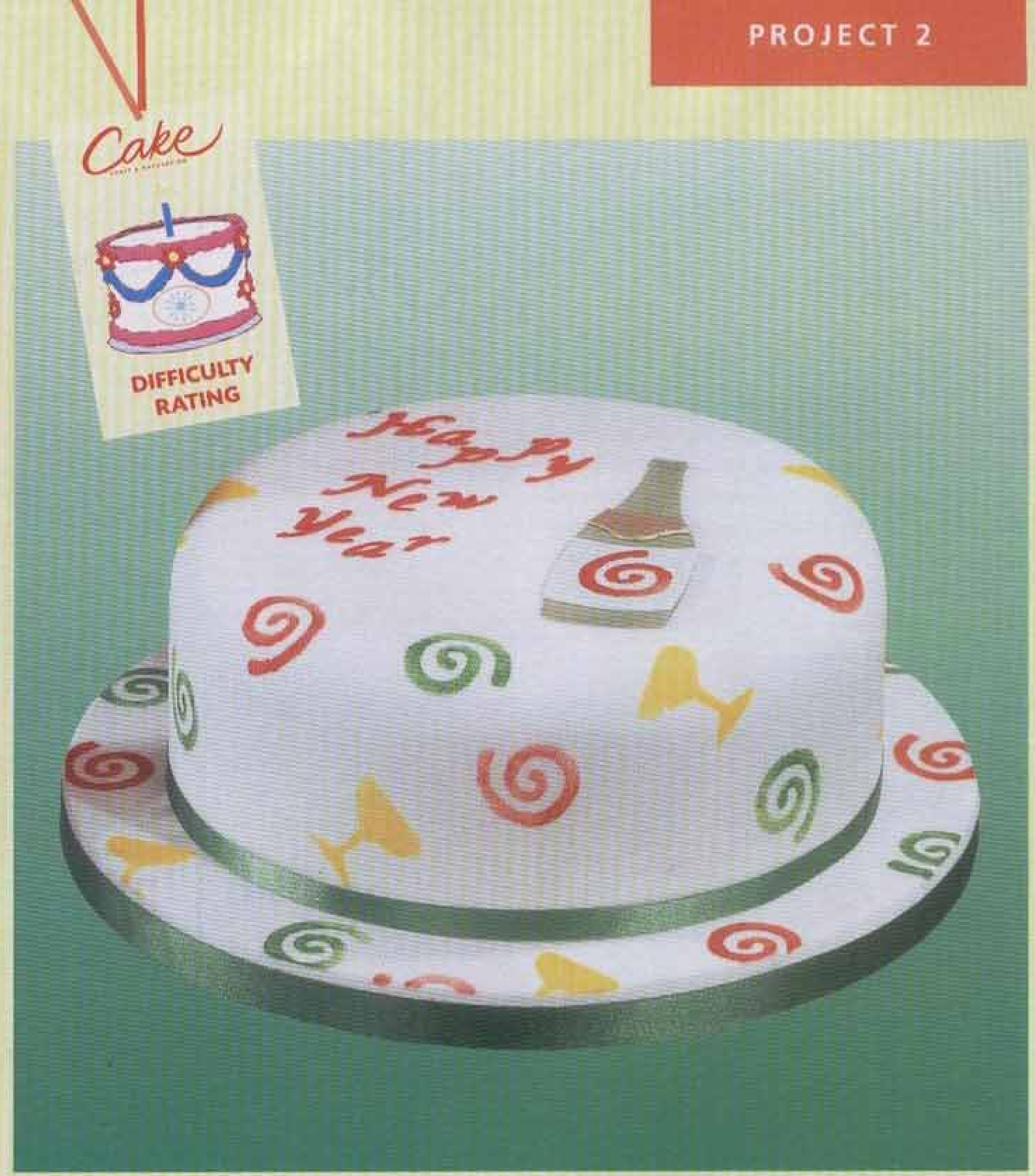
The definition of a 'Hat Trick' is generally accepted to be three successes, one after another. Each month throughout 2006 Helen Sanderson will be giving you a chance to build on a theme to see which level you can reach, and what better way to start our series than by helping to celebrate the New Year.

1 Roll out red flower paste thinly onto a board and leave to dry for several minutes. Cut out the letters. Give the cutter a sharp tap onto the work surface to help release the letter.

2 Mix a small amount of flower paste with an equal amount of sugarpaste and colour green. Roll out thinly and cut out the bottle. It is advisable to cut out several, so that you can have a practise and choose the best one.

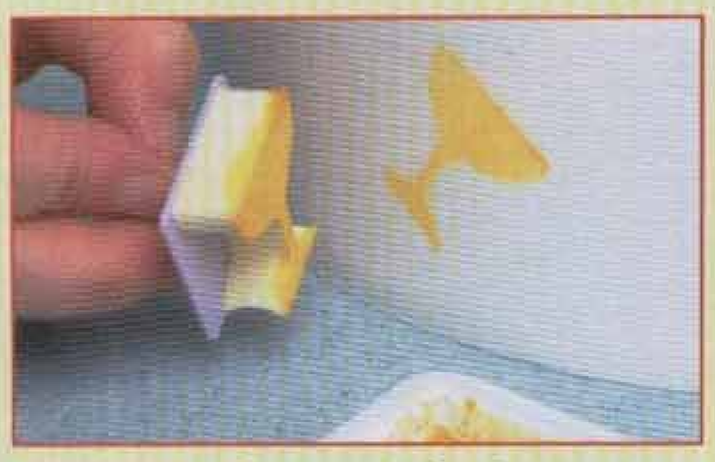


3 Dust the edges of the bottle with frosted leaf. Cut out both labels and position these on the bottle. Wipe a trace of white vegetable fat over the small label and dust with golden rose. Secure labels with sugar glue.



YOU WILL NEED

- round cake 20cm (8in) on an 28cm (11in) drum
- sugarpaste $1^1/_2$kg (3lb)
  paste colours red extra, spruce green, melon, Christmas red and party green
- dusting colours primrose, red and emerald (Sugarflair)
- dusting colours golden rose and frosted leaf (EA)
- royal icing
- flower paste
- cake stamps romantic set and colour tray (Wilton)
- bottle cutter (Patchwork Cutters)
- alphabet set script lower and upper case set (FMM)



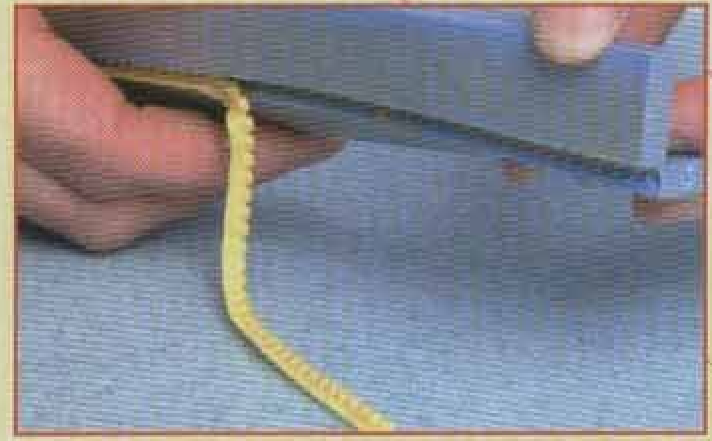
4 Place a small amount of melon paste colour into the colour tray and add a little primrose dust and mix together. Take the wine glass and press into the colour and then onto the cake.

5 Have a practice first before you stamp the cake. The spirals are made with Christmas red and red dust and party green and emerald. Print a spiral onto the label on the bottle.

6 Attach the letters and bottle with royal icing. Add a ribbon around the base of the cake; take care as the colour takes a while to dry.

1 Shape the cake with a knife to form waves, use the rest of the cake to extend the cake to the edge of the board and cover with a layer of sugarpaste. exture the paste with a textured rolling pin to represent fabric. Dust all over with light gold.

2 Roll out the green pastillage and texture with the rolling pin. Cut out the shape with the template and dry over the plastic mask. When dry dust with either rainforest or garnet and steam. Paint the lines with edible liquid gold.



3 Roll out a long thin sausage of yellow mexican paste. Dust the inside of the bead maker with brilliant gold dusting powder. Close the former over the sausage and close to form the beads. Release from the bead maker and attach to the mask with edible glue.

YOU WILL NEED

- cake round 20cm (8in)
- cake drum 28cm (11cm)
- sugarpaste $1^1/_2$kg (3lb)
- pastillage 450g (1lb)
- mexican paste
- mask
- bead maker 3mm
- dusting powder light gold and brilliant gold (SK)
- textured rolling pin

4 Roll out a small quantity of green mexican paste and cut out with the garrett frill cutter. Roll backwards and forwards with the celstick to lift the paste and form a frill. Attach the frill to the mask with edible glue.

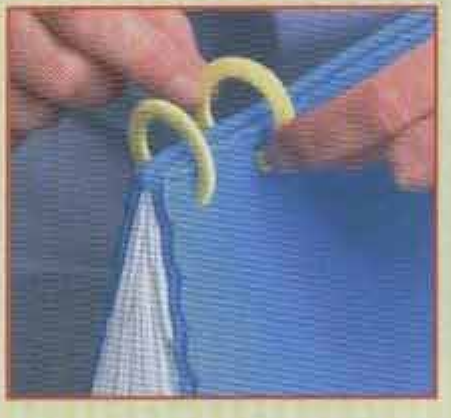
5 Roll out a small amount of yellow mexican paste and dust with brilliant gold dusting powder. Cut out the required shapes from the decorative set and attach to the masks.

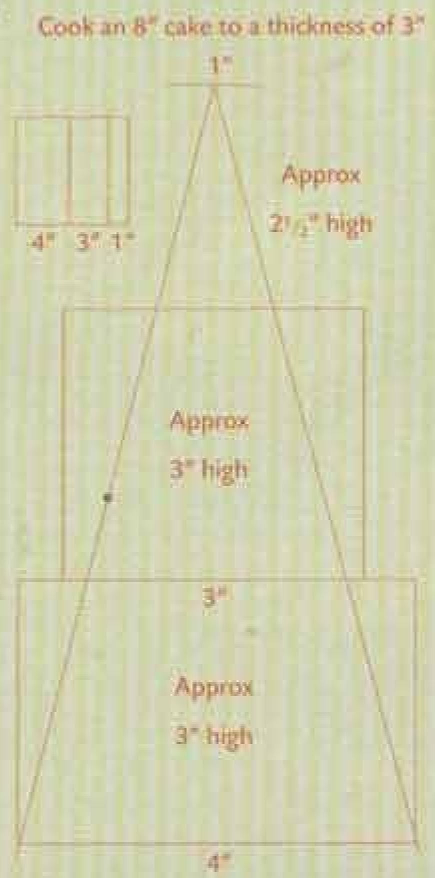
6 Insert a feather into a small amount of pastillage and attach to the mask depending on design. Attach to the cake with a piece of sugarpaste. Finish the design with a ribbon to match the feathers.

1 Cut the frozen cake in half and then divide one half into 3in and 1in. Stack the cakes and cut to form a triangular shape. Make a template, cut out the sugarpaste and attach to the side. Use a ruler and dresden tool to mark the lines of the calendar pages.

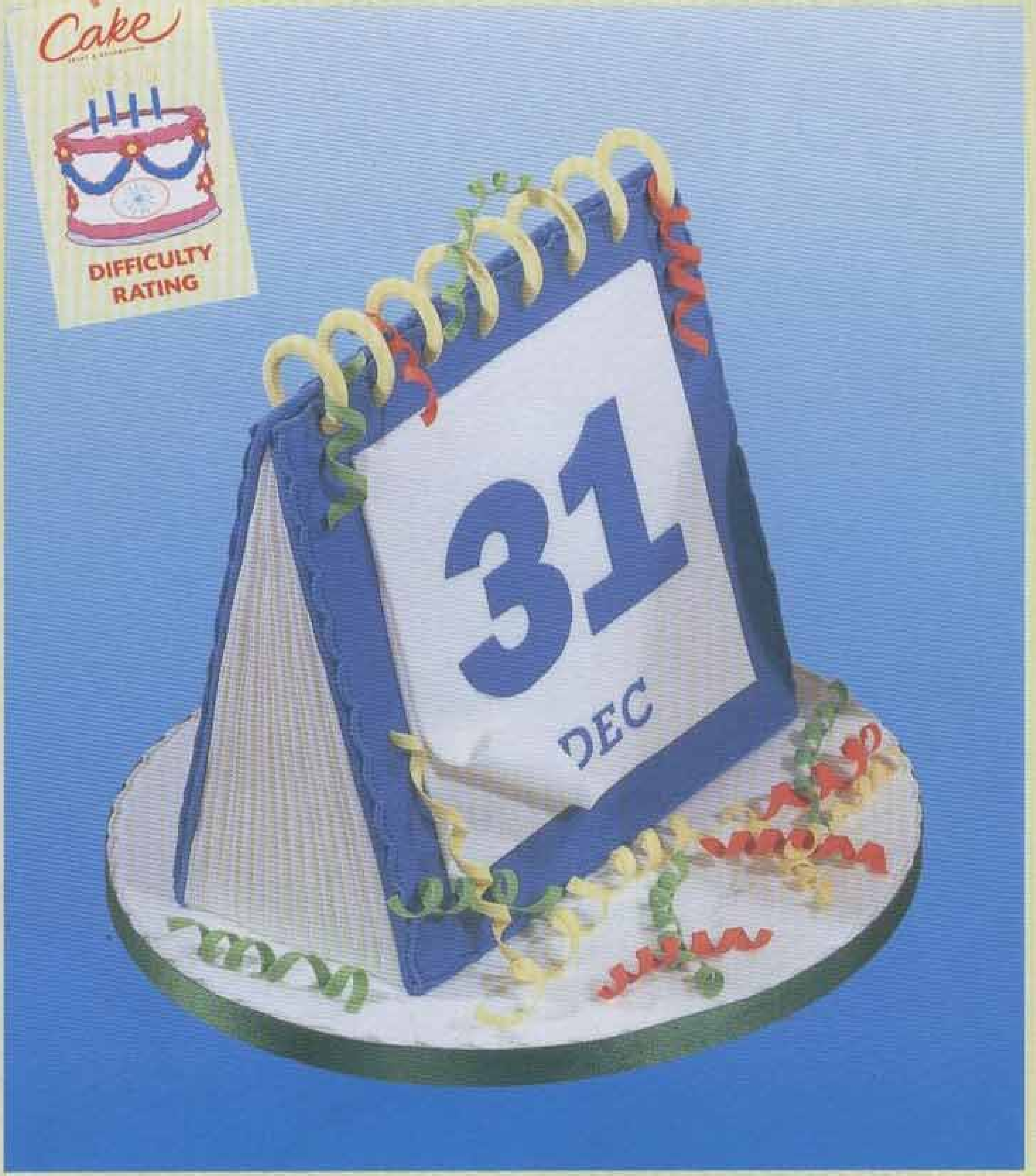
2 Mix together an equal amount of flower paste and sugarpaste and colour yellow. Cut out 8 rings with the circle cutters; remove a section from the ring and leave to dry.

3 Set aside 4oz of sugarpaste and colour the rest blue and cover the front of the cake. Crimp around the edge of the paste; repeat for the back. Whilst the cake is still damp, measure and insert the rings into the top of the cake at equal distances.





4 Roll out thinly a small amount of coloured 50/50 paste and cut out strips of paste. Twist the ribbons around pieces of dowelling and leave to dry slightly. Remove before completely dry and leave to dry on a curve.



YOU WILL NEED

- sponge cake square 20cm (8in)
- sugarpaste 1.5kg (3lb)
- cake drum 28cm (11in)
- flowerpaste
- paste colours melon, red extra, ice blue and party green
- strip cutter number 2 (JEM)
- crimper closed curve serrated (PME)
- circle cutters
- alphabet uppercase set (FMM)
- different sizes of dowelling or equivalent
- bake-o-glide

5 Cut out two squares of white 50/50 paste 16cm x 16cm. Place one square centrally onto the cake. Place the other onto a piece of bake-o-glide and curl over one edge. Cut out the month and attach this directly to the square with sugar glue.

6 Cut out the large numbers from blue paste and leave to dry on the bake-o-glide; this makes the removal of the numbers a lot easier. When everything is dry, attach to the cake with a small amount of royal icing.

DIFFICULTY RATING

Passion Flower

by Lin Cook

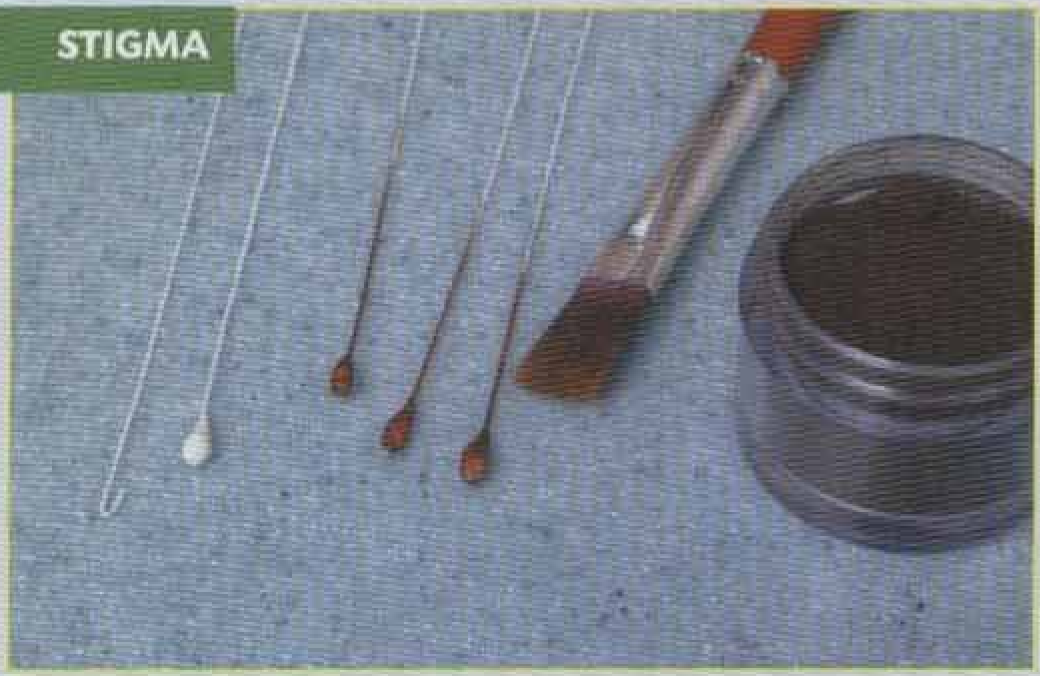
Passion flowers are very showy flowers. Their name derives from a story that Spanish missionaries in South America saw representations of Christ's passion in the flower. The three stigmas were the three nails, the five stamens the five wounds, the corona filaments the crown of thorns, the calyx the halo of glory and the ten petals the Apostles, Peter & Judas being absent.

YOU WILL NEED

- flower paste antique white platinum (DPM)*
- flower paste green platinum (DPM)*
- passion flower cutters (Fine Cut)
- Christmas rose cutter (Fine Cut)
- poppy petal veiner (DPM)*
- hydrangea veiner (DPM)*
- powder colours passion flower, blackcurrant, dark chocolate, kiwi, tropical lime, plum fool, willow, ivy*
- textured pollen powder yellow*
- hi-tack craft glue
- 26 and 33 gauge white wires,
- paintmate*
- ball tool
- dusting brushes
- leaf glaze (50% confectioners varnish + 50% isopropyl alcohol)
- green stem tape
- white cotton thread (e.g. crochet thread)
- large eyed needle (e.g. darning or tapestry)
- sharp scissors
- stiffy (gum arabic solution)*
- clean old brush
- hair dryer
- non-stick rolling board and pin
- plastic lid to make the template
- plastic bag
- paper tissues

* Sugar City

STIGMA

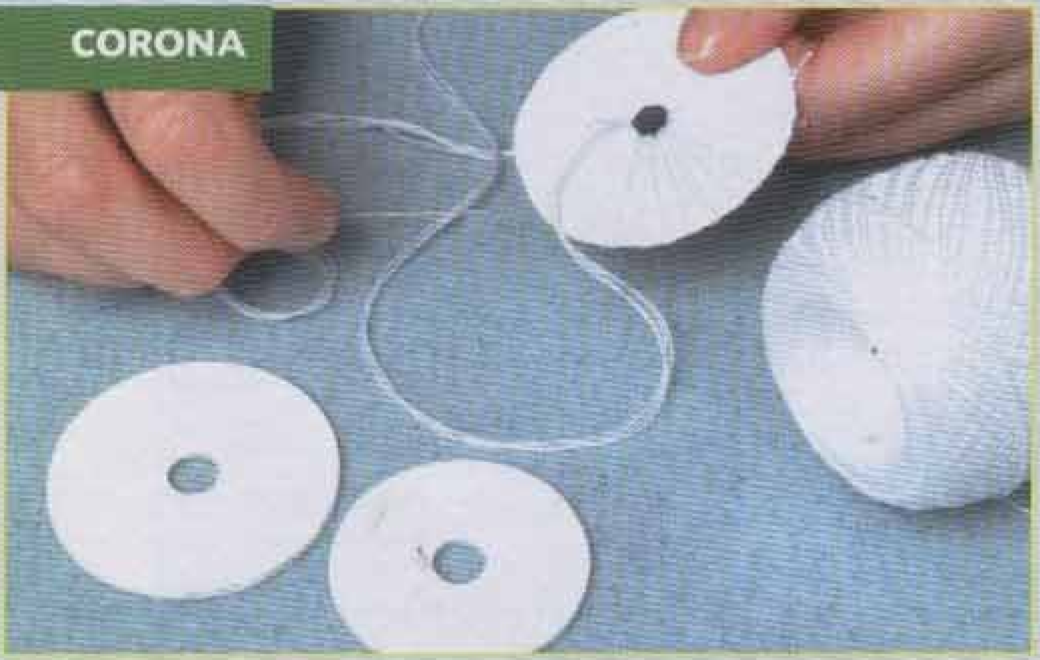


1 Take 3 half-length 33g white wires and make a small hook on the ends. Cover the end with white paste. Colour with dark chocolate powder; take the colour down the stem for 1in, dip into leaf glaze and stand to one side.

STAMENS

2 Bend a 'T' shape into the ends of 5 half-length 33g white wires and paint for 1in with kiwi mixed with paintmate. Dip the bar into hi-tack craft glue and then into sunflower pollen powder and leave to dry. Tape three stigmas together and then tape 5 stamens evenly around.

CORONA



3 From the plastic lid cut out 2 circles; one 2in diameter and the second $1^{3}/_{4}$in. Cut a $^{3}/_{8}$in hole in the centre of each. Thread a needle with a long length of white cotton thread. Place both templates together and pass the thread through the centre for approximately 120 times.

CakeTip

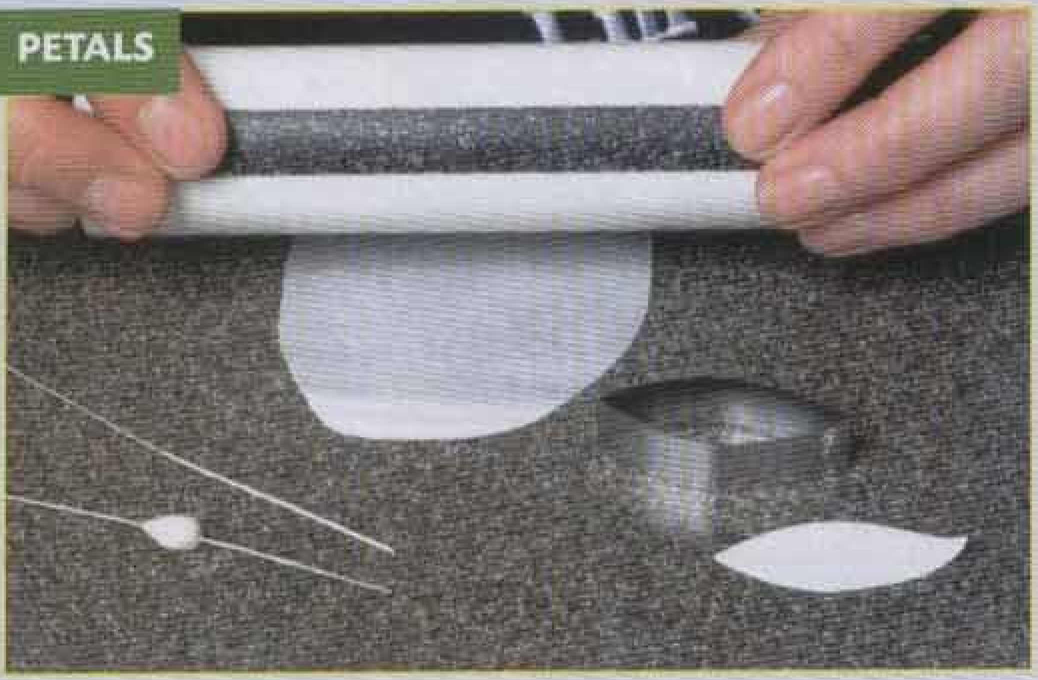
To speed this process, use several strands of cotton at once. Each centre uses approximately 26ft of cotton which is 4-5 'arm width' lengths.

4 Paint 'stiffy' over both sides of the threads and dry with a hair dryer (you can leave the cottons to dry overnight). This solution can also be used to stiffen cotton net.

5 Cut through the outer edge and then wrap a 6in length of cotton around the centre and start to pull up. Slip stigma/stamen unit into the centre before it is completely tightened, and then tighten and tie off securely. Remove the templates.

6 Replace the template under the cottons and trim any uneven cotton. Wrap a small ball of paste, around the base of stigma/stamen unit and smooth down to form a pyramid shape, and blend into the cottons. Paint the pyramid with blackcurrant and the threads with passion flower, kiwi, blackcurrant and paintmate .

PETALS



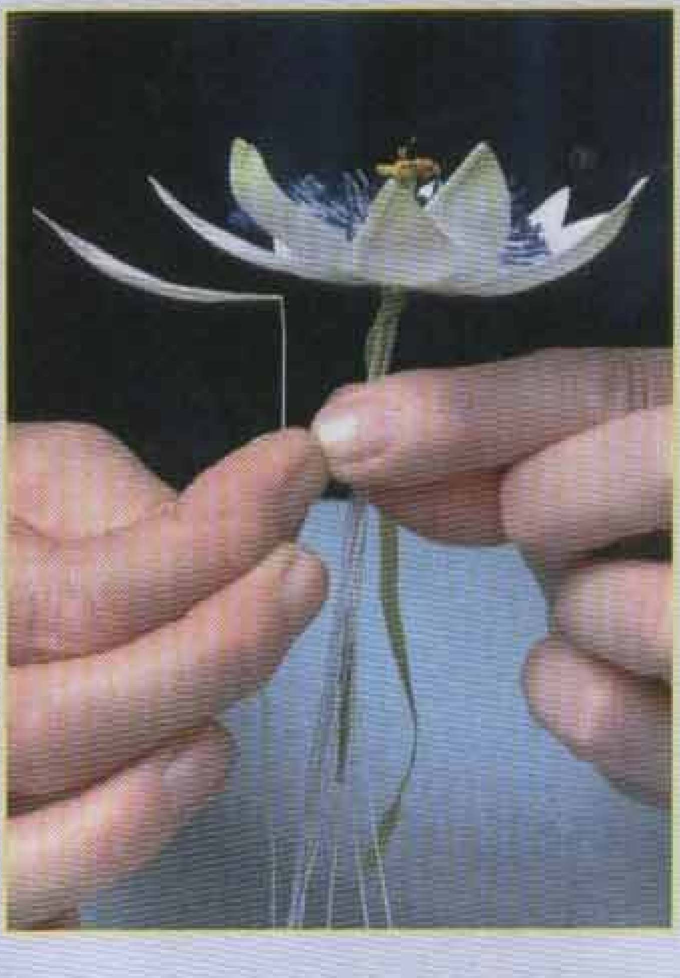
7 Finely roll out flower paste and allow surface to dry. Take a small ball of flower paste and insert a dry white 33g wire a distance slightly longer than the length of the passion flower cutter. Squeeze firmly and roll back up to the tip of the wire.

8 Place into a plastic bag whilst you prepare the rest of the wires (make 5.) Flip over the paste and cut out 5 petals. Lay the paste-covered wire down the outside edge of the petal; place petal on the face of the poppy veiner, cover with the back and press firmly. This fixes the wire to the petal and removes the need to thin the edge.

9 Leave the first five petals uncoloured apart from a light touch of tropical lime on the tip of the wired side only. Press a ball tool down the centre of each petal to cup down the length.

10 For the second set of petals, on wired side only, brush tropical lime up the wire over base of petal and lightly down from tip of petal. Lightly brush plum fool down from the tip of petal. Press a ball tool down the length of the petal as before.

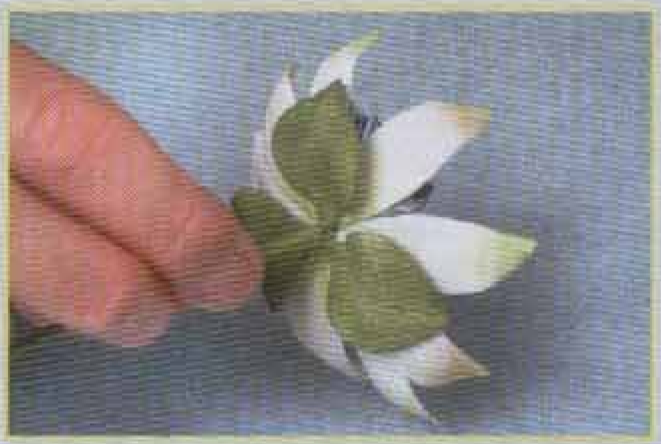
11 Dip all the petals in leaf glaze, drain and immediately pat off the excess onto plain tissue (not kitchen towel), take care not to flatten the petal. Put each petal to one side for a few moments to allow the alcohol to evaporate - the petals can then be handled without being sticky.



12 Join green florist tape closely under the corona. Tape first 5 petals evenly around the centre. Tape down for $^1/_2$in to hold the wires in place. Rejoin tape and tape in the 5 coloured petals, place them behind and between the first 5 petals and tape down the stem.

CALYX

13 Make 3 calyx sections with the white paste, 33g wire, Christmas rose cutter and hydrangea veiner. This time place the wires up the centre of the paste and colour with willow. Glaze as before. There is no need to use the ball tool.



14 Tape the calyx sections in place around the base of the flower.

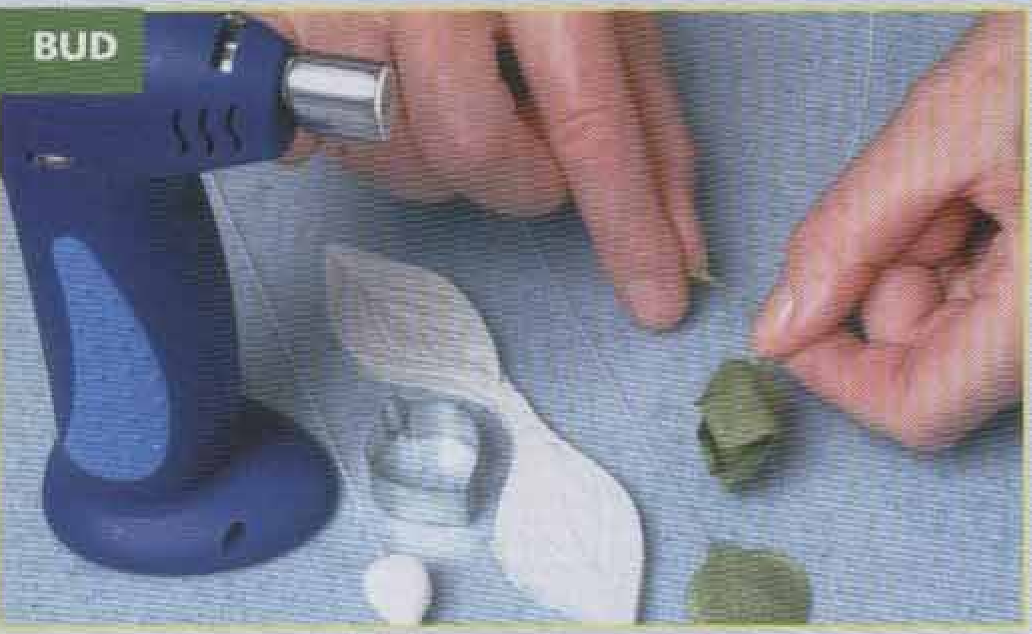
15 With tweezers, turn down stamens then arrange stigmas.

LEAVES

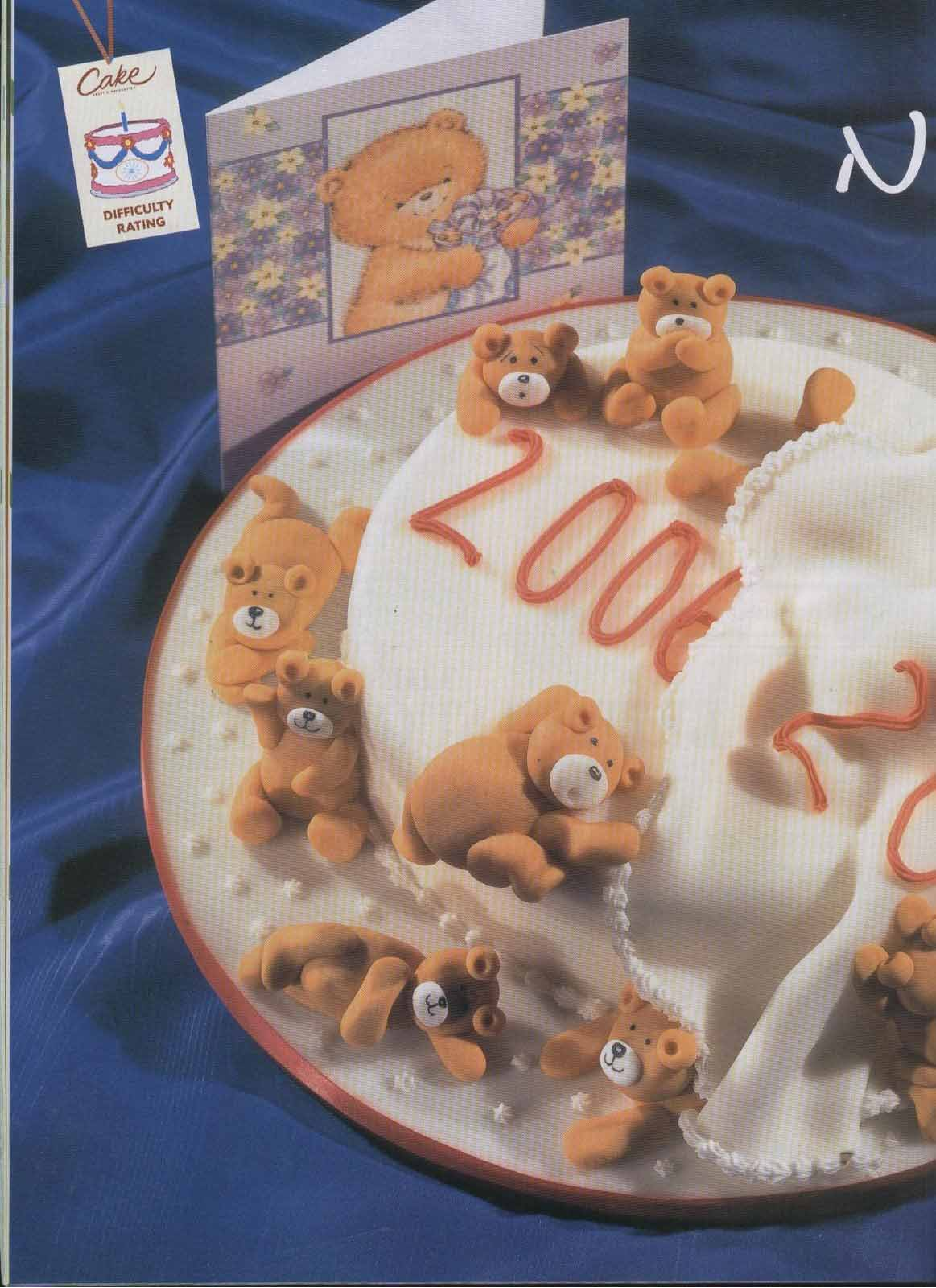
16 Make leaves with green paste, petal cutter, hydrangea veiner, 33g wire and ivy colour. Make in the same way as the calyx. When glazed, tape together at the same place and tape down the wire. Moisten the very lowest edge of adjacent leaves and hold together for a moment.

17 Wrap a 33g wire around a narrow pin or satay stick and dust with willow colour. Tape a leaf and flower together with a tendril.

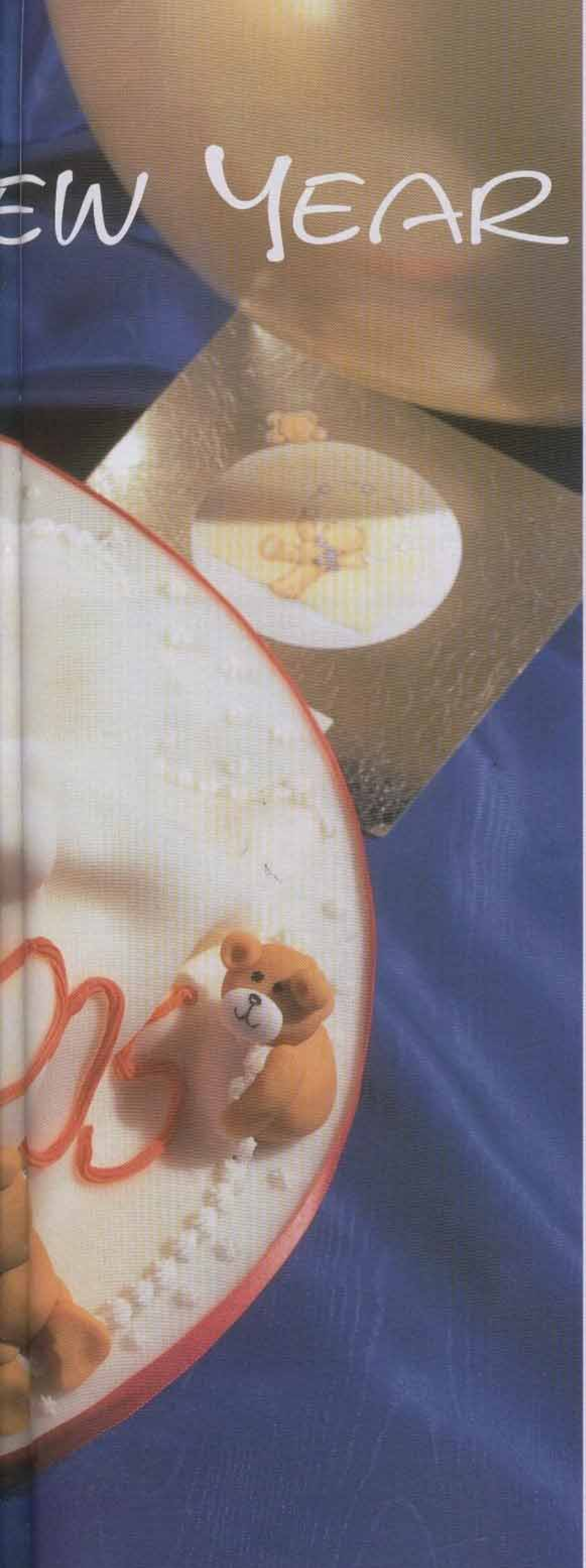
BUD



18 Take a small marble sized ball of antique paste and shape into a cone. Hook a 26g white wire; hold the hook in a flame until it glows red and then place into base of cone and hold for a few seconds to allow the wire to cool down. Make 3 calyx sections as above. Tape evenly around cone and stick as necessary to enclose centre.



Cake
DIFFICULTY RATING
N



EW YEAR TEDDIES

By Carol Deacon

It's almost the New Year and the teddies can't wait. They're already dragging off the old year to reveal the new one underneath!

YOU WILL NEED

- sponge cake 20cm (8in) round
- buttercream 250g (8oz)
- sugarpaste 1100g (2lb 3oz) white
- sugarpaste 600g ($1^1/_4$lb) golden or light brown
- royal icing 3 tablespoons of white
- royal icing 2 tablespoons of red
- food colour paste red
- food colour paste black
- water
- icing sugar
- cake board round 32cm (13in)
- carving knife
- palette knife
- cling film
- rolling pin
- small sharp non-serrated knife
- cake smoothers
- two piping bags
- small star nozzles or similar

NOTE:
"Autumn Leaf" food colour paste makes a good teddy bear brown colour when kneaded into sugarpaste. Renshaws also make a ready coloured Regalice called 'Teddy Bear Brown' that you can buy from specialist cake decorating shops. Look up your nearest in the phone book.

LAYERING THE SPONGE CAKE

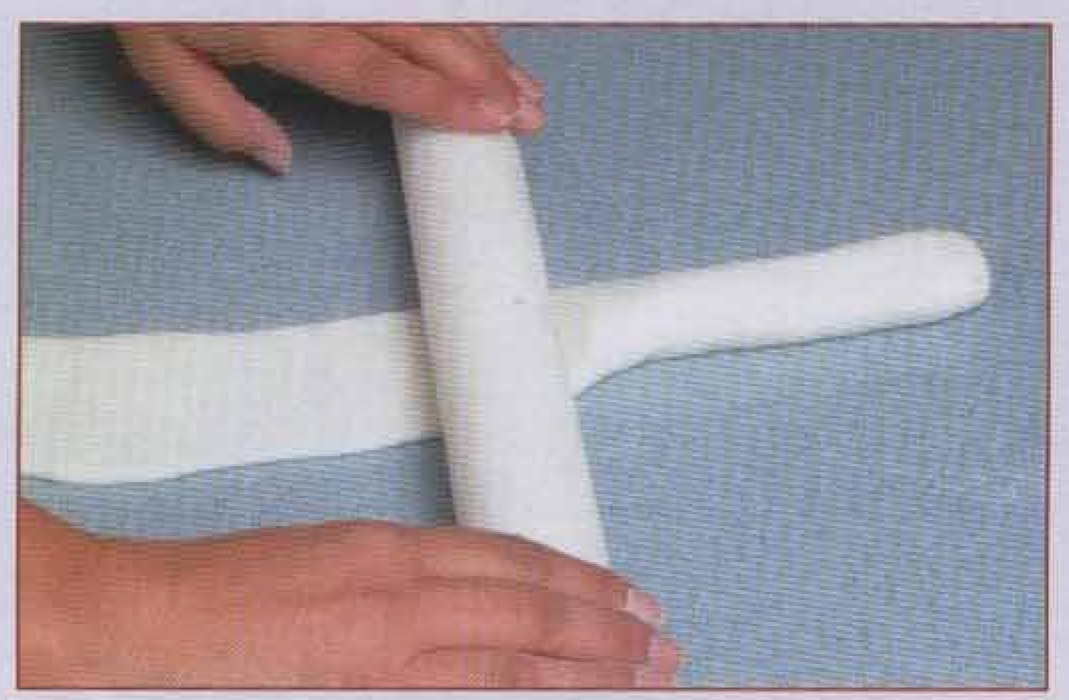
1 Level the cake top if necessary and turn it upside-down. Slice it horizontally two or three times and reassemble; sandwich the layers together with buttercream.

2 Place the cake into the centre of the cake board and brush away any crumbs. Place one hand gently on top of the cake to hold it steady and spread a layer of buttercream around the sides.

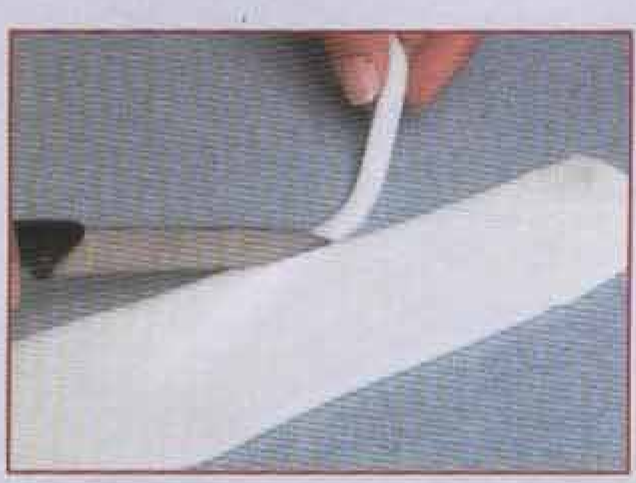
3 Remove your hand from the cake and spread buttercream over the top. Wipe away any excess buttercream from the cake board and place a piece of cling film over the top of the cake; this will stop the buttercream from drying out.

COATING A SPONGE WITH SUGARPASTE

4 Knead 600g (1lb 5oz) white sugarpaste until pliable and roll it out. Remove the cling film, lift, and place over the cake. Smooth the top and sides, then trim and neaten the base.

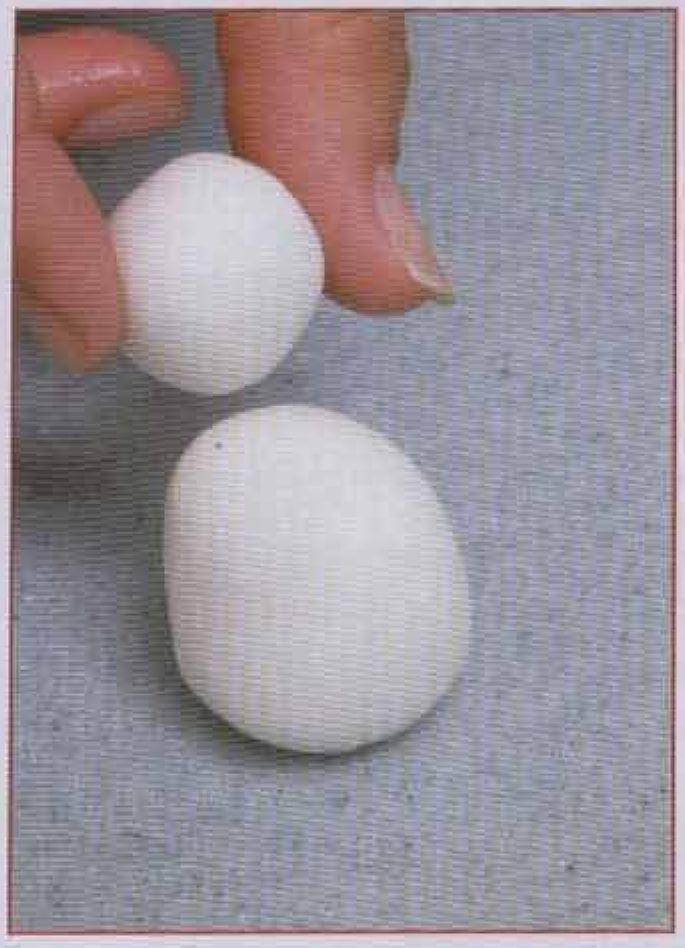


5 Moisten the exposed cake board with a little water and roll 400g (15oz) of white sugarpaste into a sausage about 90cm (35in) long. Flatten the sausage with the rolling pin. The strip must be as wide as the distance between the base of the cake and the edge of the board.



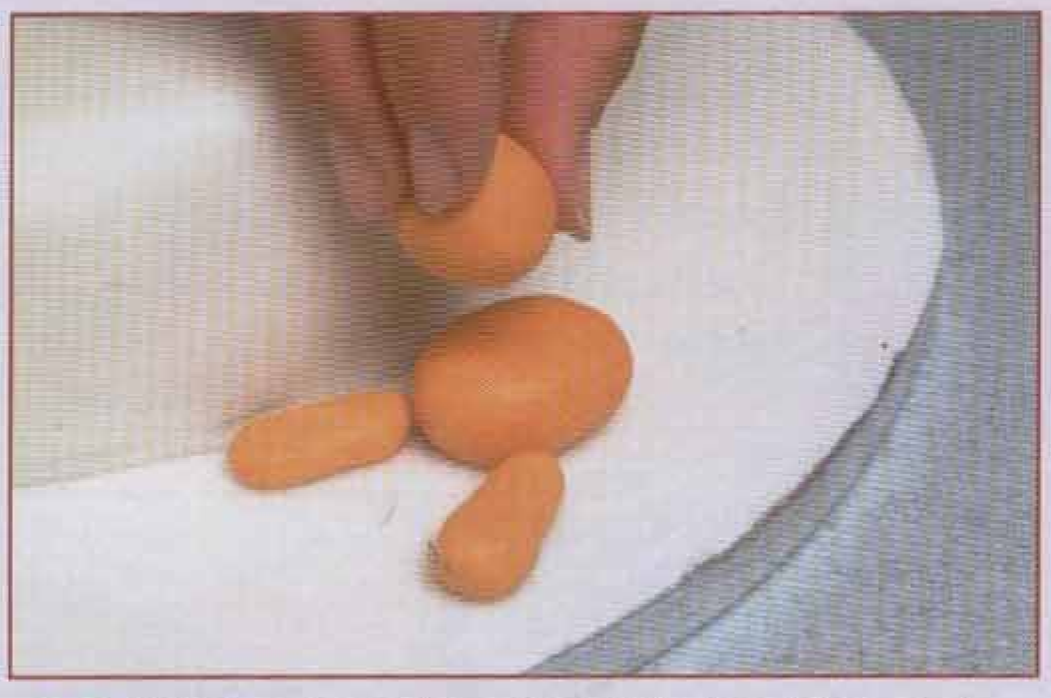
6 Slice a thin strip from one long edge and slide a knife along underneath the strip to make sure that it is does not stick to your work surface. Use plenty of icing sugar!

7 Roll the icing up loosely like a bandage and carefully unwind it around the base of the cake.

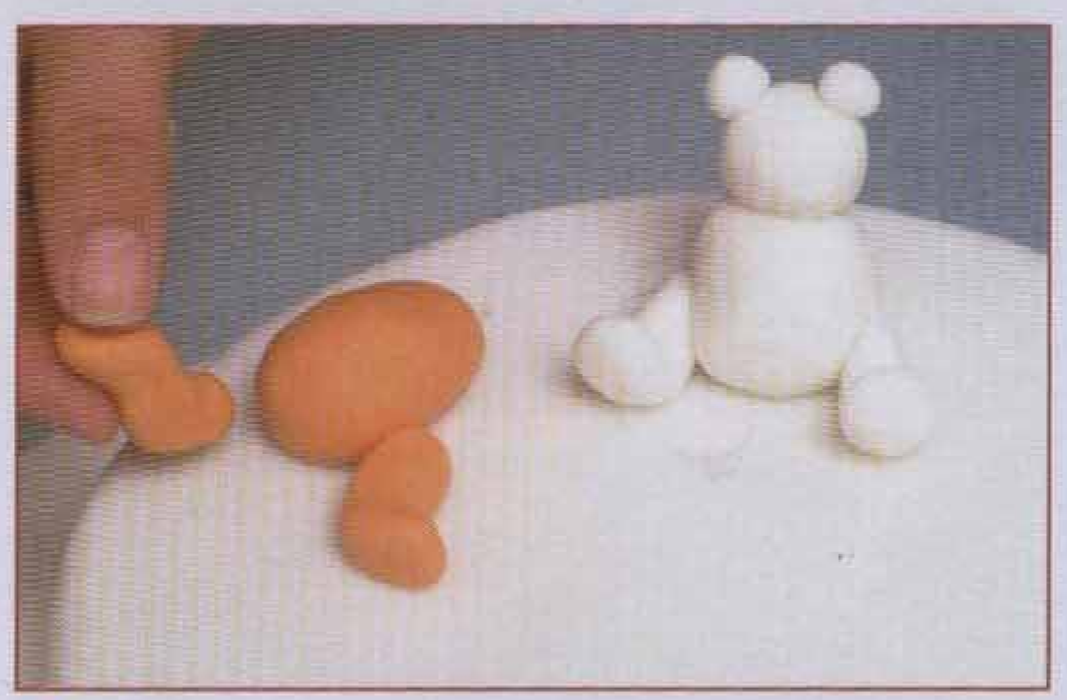


8 Make a simple white teddy to sit under the "pulled off" icing. Roll 30g (1oz) white sugarpaste into a ball for his body. Stick a 10g ($^1/_2$oz) white ball on top for his head. Use a dab of water to stick the bits together.

9 Make two 5g ($^1/_4$oz) sausage shapes for his legs and bend the end of each one into an "L" shape to make his feet. Add two tiny balls for ears and sit on top, towards one side of the cake.



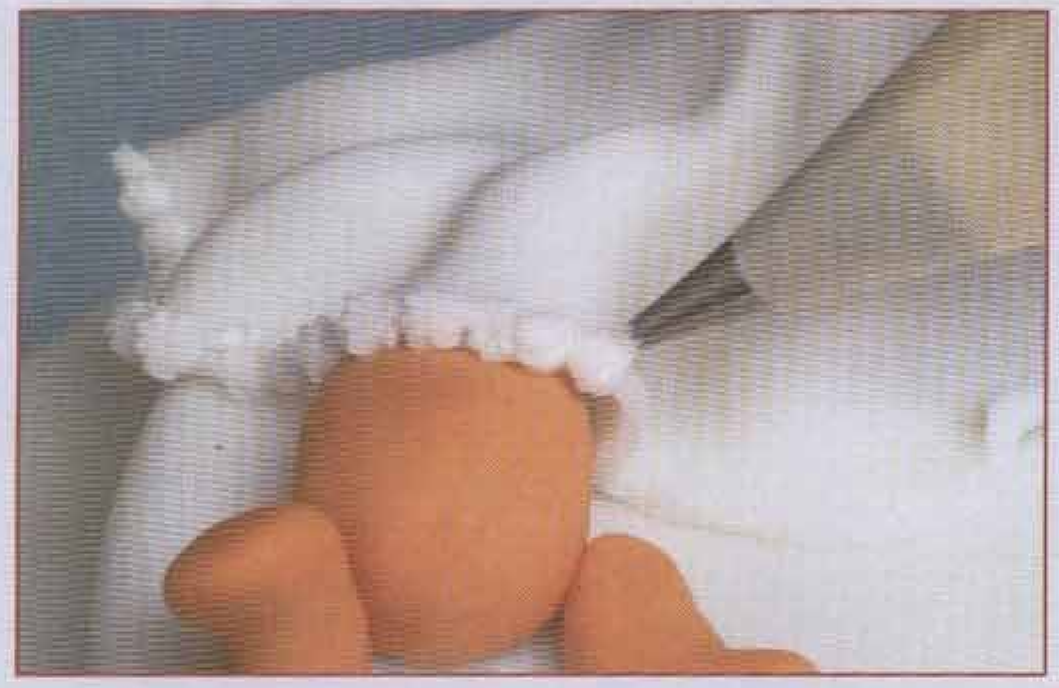
10 Make two partial bears from light brown icing. For one, just make two balls for the body and head and two small sausage shapes for the arms. Stick two tiny balls on top for his ears and poke a paintbrush in each one to add detail. Stick onto the cake board.



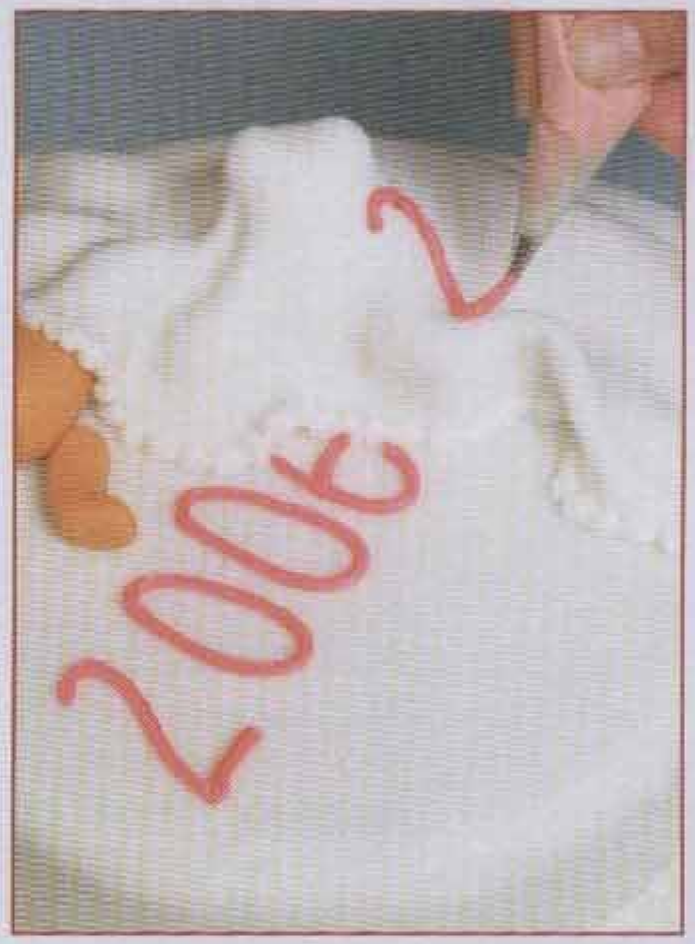
11 For the other, roll 30g (1oz) sugarpaste into a ball for his body and add two 10g ($^1/_2$oz) sausage shapes for his legs. Stick this teddy on top of the cake towards the rear of the cake.

12 Roll out 300g (10oz) of white sugarpaste. Cut out a disc 30cm (12in) in diameter. You could use a dinner plate or similar as a template if you wish but as it is going to be scrunched up, it doesn't have to be accurate.

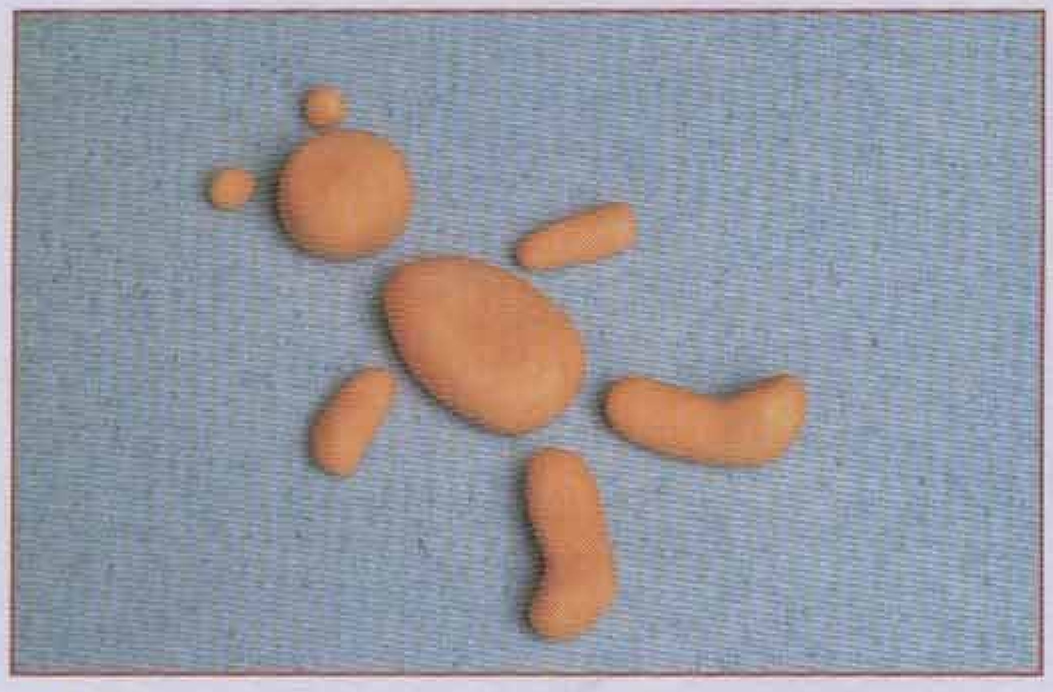
13 Lift and place the disc over one side of the cake so that it wrinkles up, drapes and falls onto the cake board. Make sure it completely covers the white bear and partially exposes the other two. Gently press the icing over the white bear to accentuate his outline.



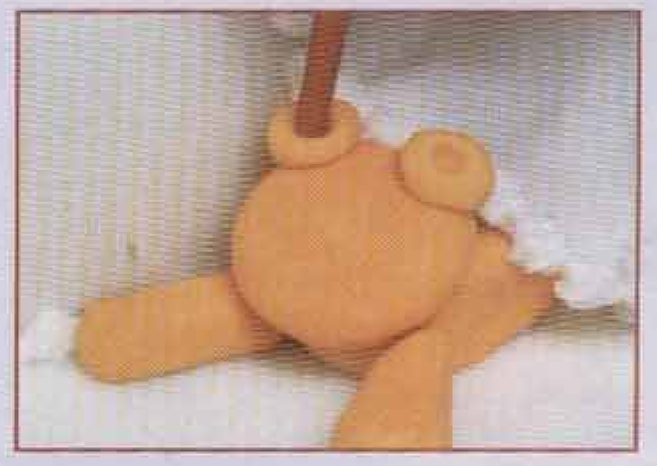
14 Place 2 tablespoons of royal icing into a bag and pipe a line of shells around the base of the cake, whatever is visible. Pipe another line of shells around the edge of the "pulled off" cake cover to neaten it.



15 Place 2 tablespoons of red royal icing into a piping bag. Pipe as much of 2006 on the "new" cake as you can and 2005 on the "pulled off" cake cover.



16 You will need to make about 8 -10 bears. Use 30g (1oz) for the bodies, 10g ($^{1}/_{4}$oz) for the heads and 5g ($^{1}/_{8}$oz) for the arms and legs. However, feel free to vary these amounts to give your bears character. Make your bears sit and lie in all sorts of different positions.

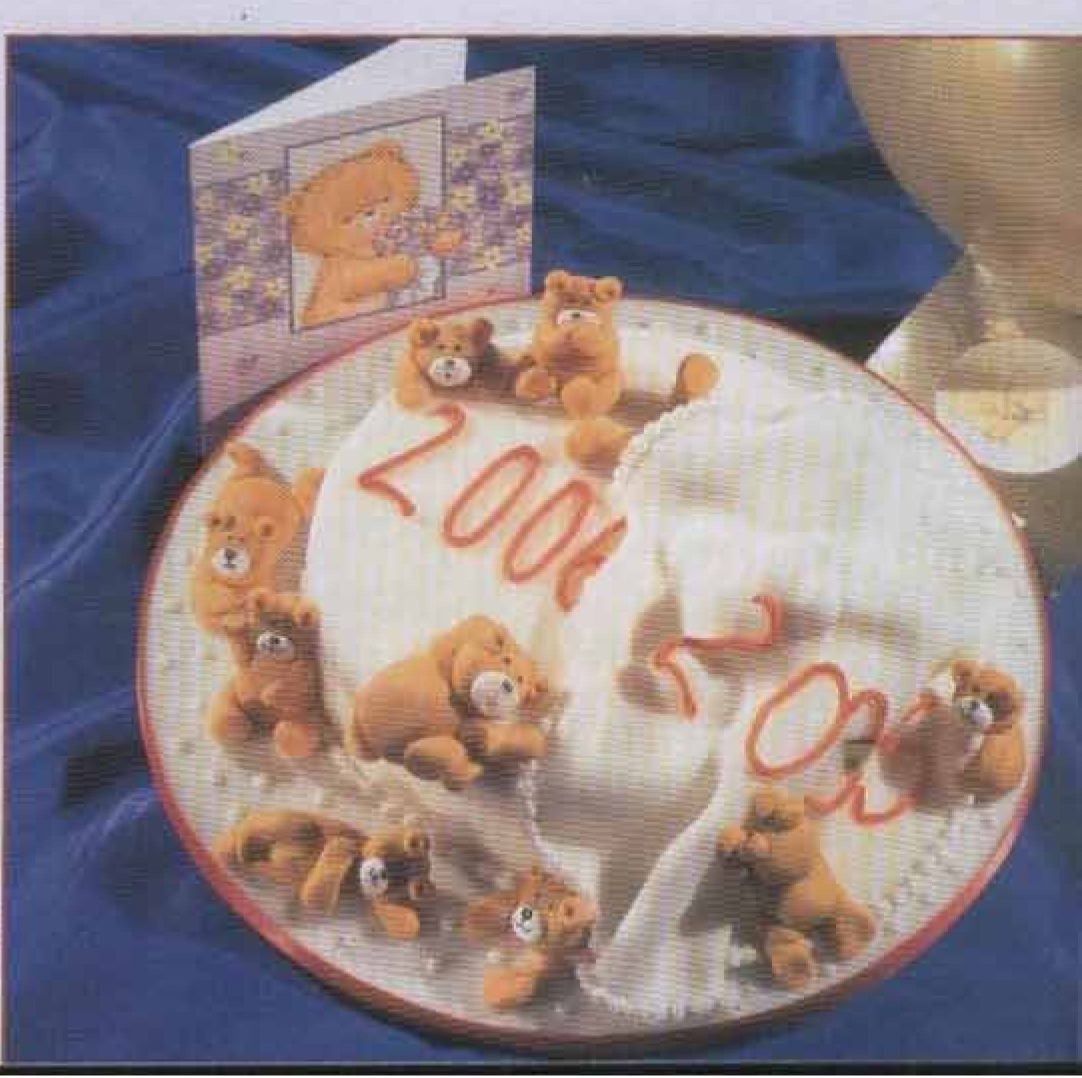


17 Stick two tiny balls onto the teddy's head and poke each one with a paintbrush. Not only does this give the ears detail, it secures them onto the bear's head.

18 Stick a small, flat white oval onto the lower part of the bear's face to make a muzzle.

19 With a fine paintbrush and black food colour, paint simple facial details onto each bear.

20 Pipe several simple white dots or stars around the base of the cake.



Need A Cake!!

Wilton Cake Decorating Classes
Tin & Stand Hire
Sugarcraft Equipment
Helium Balloons
Cakes made to order
Large selection of
Christmas Decorations
Unique Hand Painted Plaques
Pictures Printed on to Sugar

www.need-a-cake.co.uk

Shop addresses:
128 Greys Road • Henley on Thames • Oxon RG9 1W
Tel: 01491 572591
or 47 Ravensbourne Drive • Woodley • Reading • Berks RG5 4LJ
Tel: 0118 969 0221

Tel: **01491 572591 for internet enquiries**
or internet enquiries
enquiries@need-a-cake.co.uk

Magic Sparkles and Books
by Karen Davies

Books ~ £6.99 + £1 p&p each
NEW Christmas Cards taken from cake books (various designs)
£1.50 each with FREE p&p when ordered with a book

4 Goodakers Meadow, Arrowe Park
Wirral CH49 5NA
Tel: 0151 677 0141
email: karenscakebooks@tiscali.co.uk
www.karendaviescakes.co.uk

sweet success
www.sweetsuccess.uk.com

Make Christmas easy – let us do the baking!

Delicious fruit cake bases in every shape and size, vanilla or chocolate genoese sponge, Sweet Silk sugarpaste, Pastiche and marzipan all delivered direct to your door by mail order.

Visit us at our fully stocked sugarcraft shop in Nottingham to see our full range of edible Christmas decorations, and for seasonal special offers on Sweet Silk sugarpaste and marzipan. We have 80 years of cake decorating experience and our expert advice comes free of charge!

Unit 7, Gauntley Court, Ward Street, Nottingham, NG7 5HD
0115 8450660

Cakes For You
Established 2001

We stock a large range of sugarcraft equipment including the JEM range
NEW JEM CUTTERS IN STOCK
Phone 01842 827716
e-mail sales@deniselaws.co.uk
Send two 1st class stamps for a catalogue
6 Crabbes Close • Feltwell • Norfolk IP26 4BD
Mastercard / Maestro / Visa / Visa Electron / Solo / JCB
www.deniselaws.co.uk/sugarcraft

NEW BOOK — **Holly Products** — **NEW STYLE**

MAKING MODELLING EASY

Fairies, Elves & Little People by June Twelves £7.99 + £1 p&p

Fairy Wing Veiner & Cutter £7.50 +75p p&p

Visit our website at www.HollyProducts.co.uk
E-mail enquiries@hollyproducts.co.uk
Tel: 01270 625260 or 01630 655759
Cheques / PO / Visa / Mastercard

celebration cakes &
THE ICING ON THE CAKE
cake decorating equipment

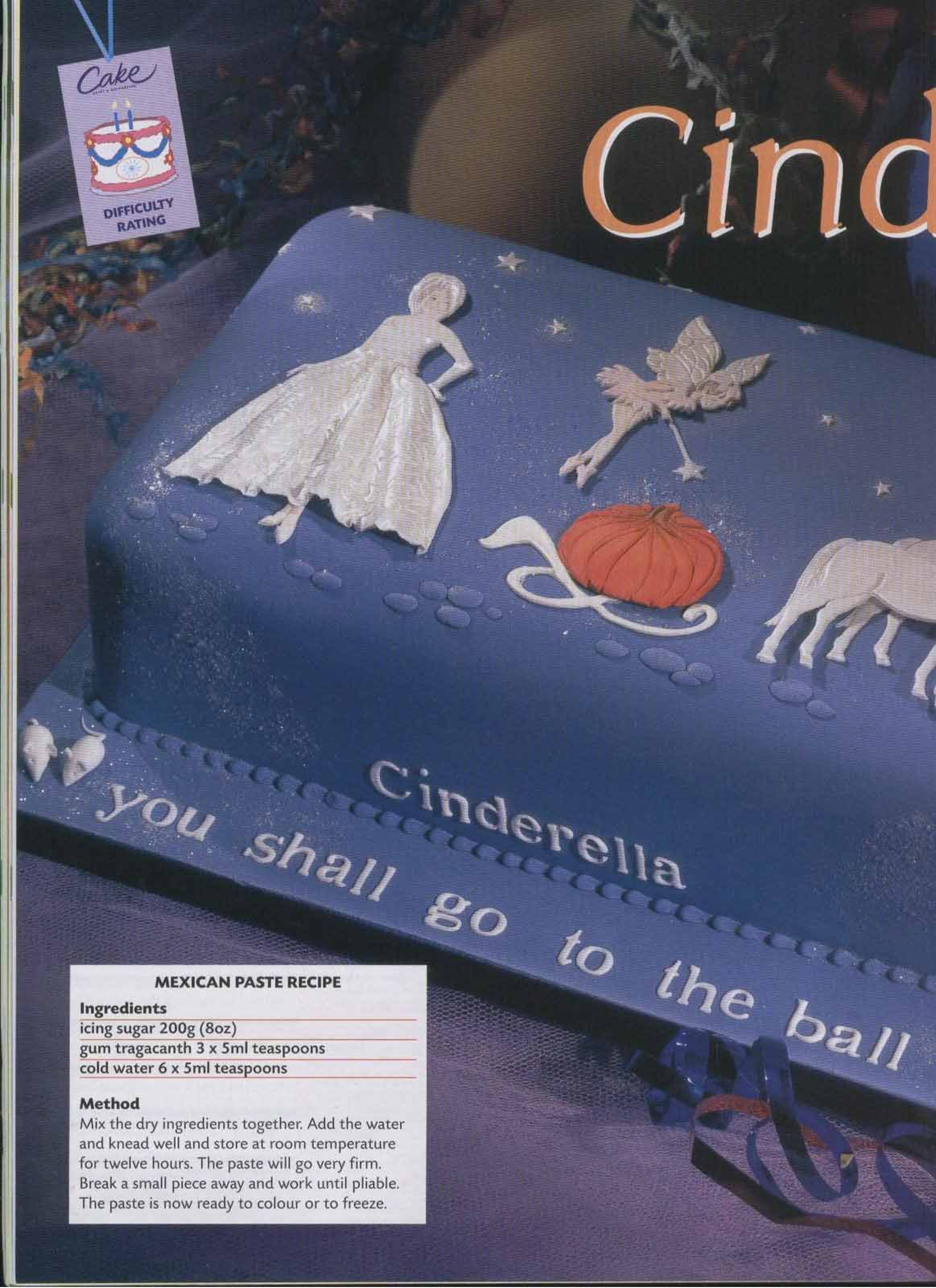
EDIBLE PHOTOGRAPHS PRINTED ON SITE

Wedding and celebration cakes made to your design

* Cake stand hire * Cake pillars * Decorations
* Cake boards * Table confetti * Favour boxes

Cakes for all occasions ~ birthdays, anniversaries, christenings etc

Visit our new larger showroom and see our vast selection of cake decorating & sugarcraft equipment & accessories
Unit 9 & 10 Chancel Place
Shap Road Industrial Estate, Kendal, Cumbria
Tel: 01539 735591
icingonthecakes@freenetname.co.uk



MEXICAN PASTE RECIPE

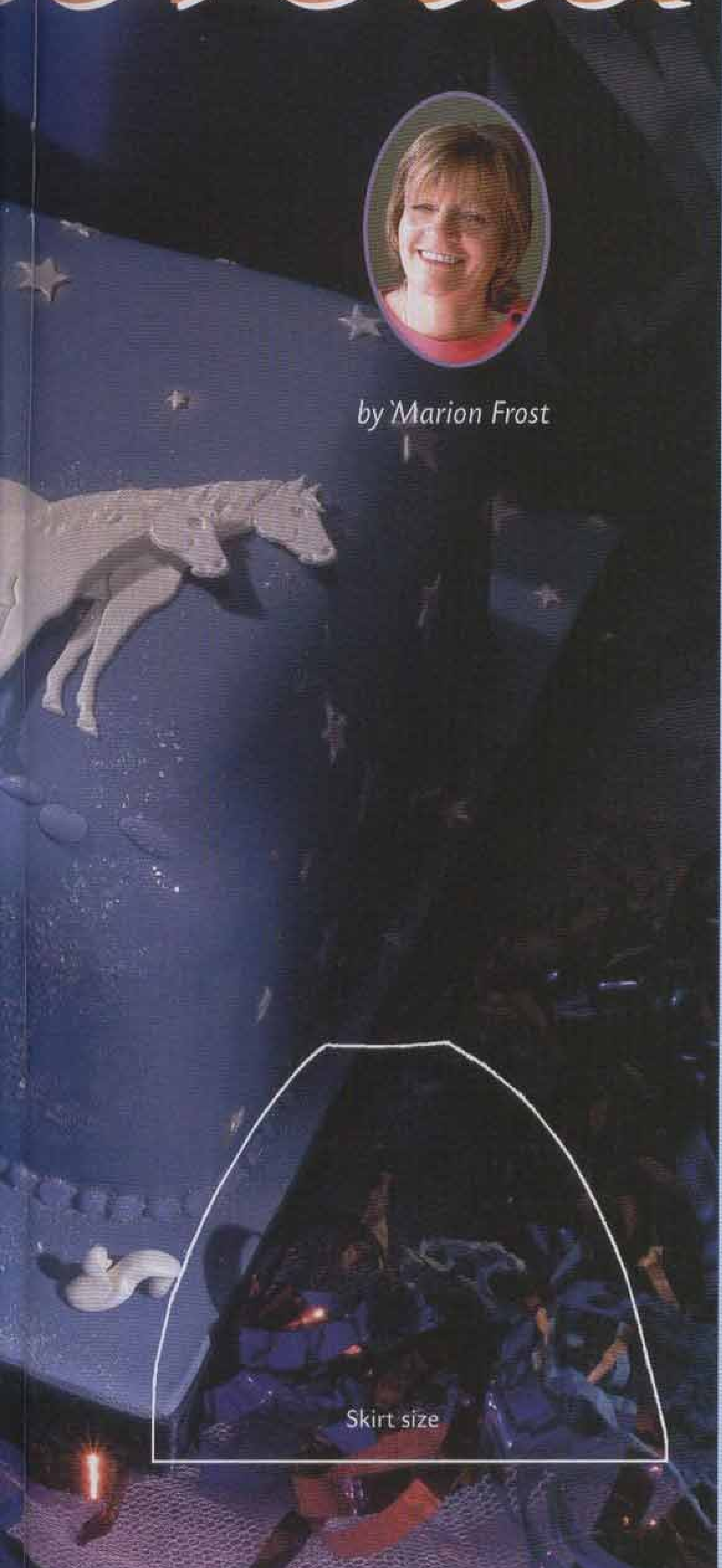
Ingredients

icing sugar 200g (8oz)
gum tragacanth 3 x 5ml teaspoons
cold water 6 x 5ml teaspoons

Method

Mix the dry ingredients together. Add the water and knead well and store at room temperature for twelve hours. The paste will go very firm. Break a small piece away and work until pliable. The paste is now ready to colour or to freeze.

erella Cake



The pantomime season is with us again and Cinderella is about to go to the ball. Use a selection of Patchwork Cutters and have fun creating this scene - but remember you must be finished by midnight!

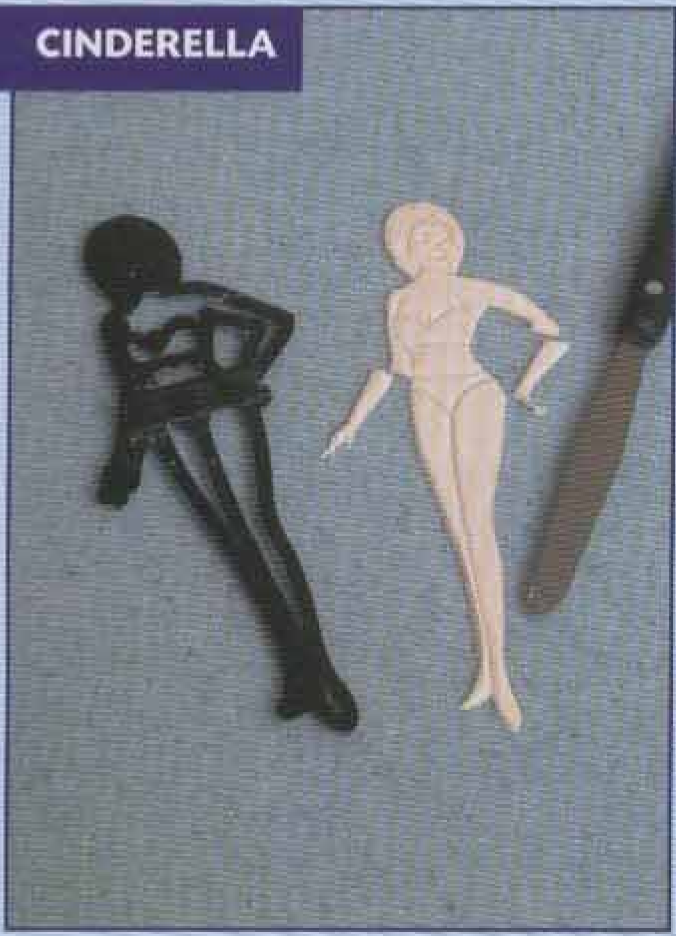
by Marion Frost

YOU WILL NEED

- fruit cake 25cm x 15cm (10in x 6in)
- cake drum (13in x 9in)
- wisteria sugarpaste 675g (1lb 8oz)
- marzipan 675g (1lb 8oz)
- white mexican paste 110g (4oz)
- orange mexican paste 25g (1oz)
- flesh mexican paste 55g (2oz)
- pink mexican paste 25g (1oz)
- white vegetable fat
- non-stick rolling pin and board (CelCakes)
- small palette knife (CelCakes)
- dresden tool (JEM)
- paint brushes number 6, 3 and 000 (EA)
- fashion girl*
- horse (horse set)*
- pumpkin (halloween set)*
- fairy (fairy/toadstool house set)*
- art nouveau cutter*
- stars (angel cutter)*
- classic alphabet*
- butterfly set*
- cocktail stick (toothpick)
- paint palette
- isopropyl alcohol
- pink/wine paste colour (Sugarflair)
- wisteria paste colour (SK)
- powder colours white satin, orange, pink, chocolate, golden pearl, lemon meringue and shell green (EA)
- magic sparkles (JK Enterprise)

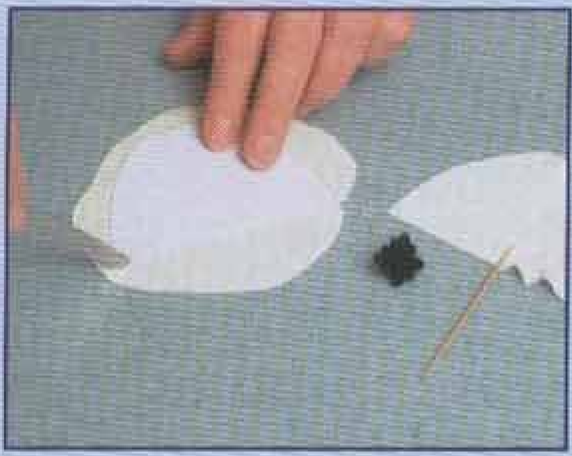
* Patchwork Cutters

CINDERELLA



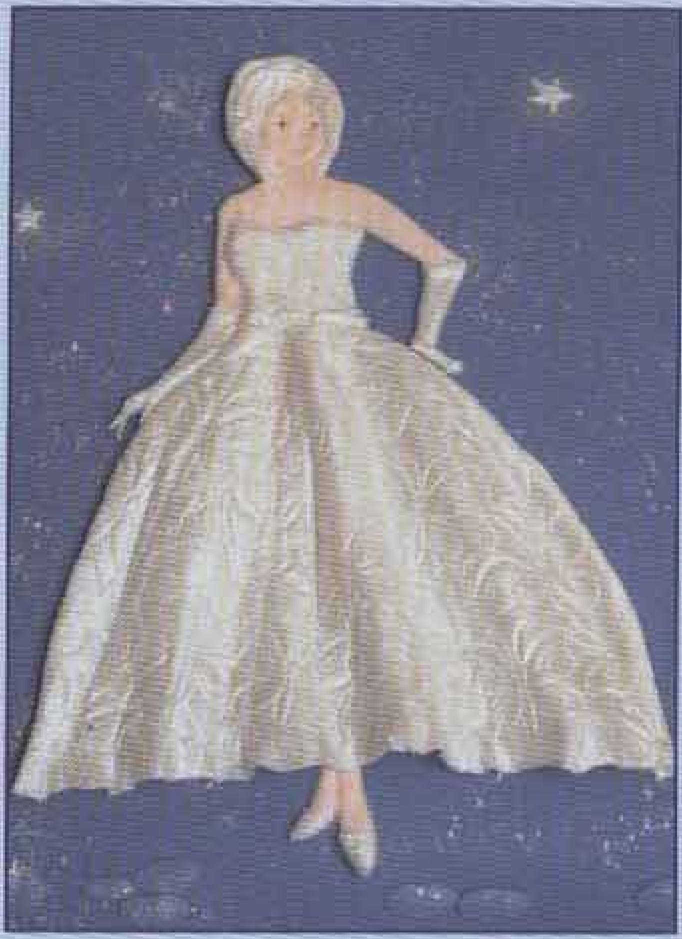
1 Roll out flesh coloured mexican paste thinly. Grease the fashion girl cutter well, especially hands and feet. Place onto the paste and press firmly. Remove the cutter and surplus paste. Remove the arms at the elbows. Leave the figure to dry.

2 Roll out white mexican paste. Cut out a second figure plus an evening top. Moisten the figure with water on the appropriate places and position the white hair, shoes and bodice top onto the figure.



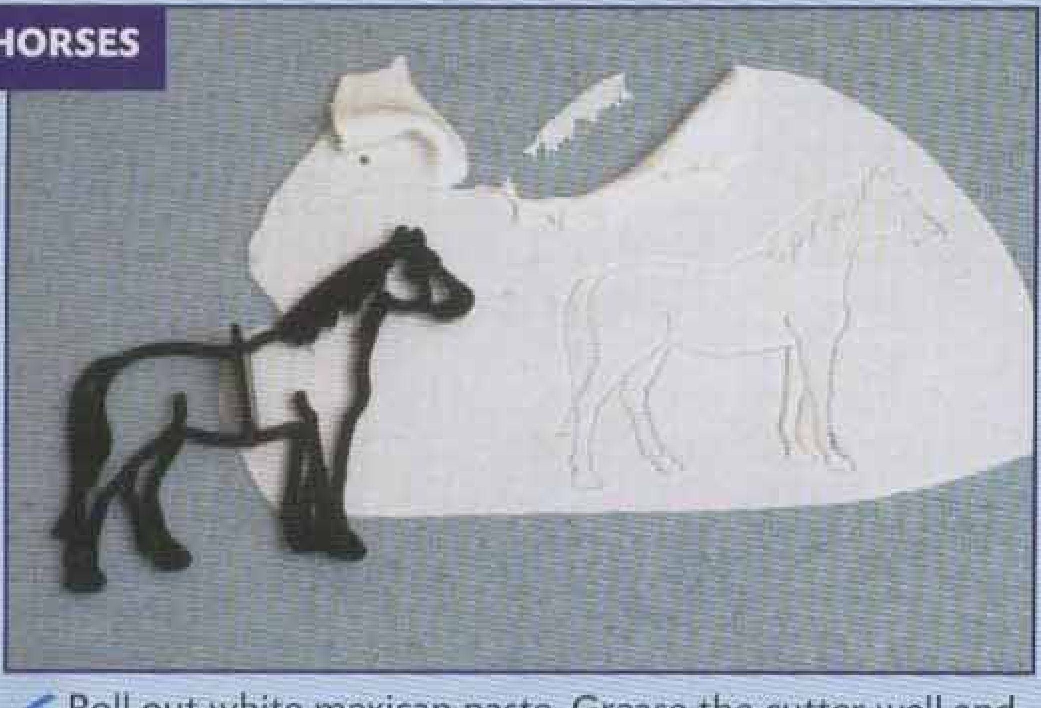
3 Use the template provided to cut a skirt. Emboss with the butterfly cutter and frill along the bottom edge. Turn the skirt over, moisten both sides and turn back a fine edge.

4 Turn the skirt back and gather with a paintbrush handle to lift the folds. Moisten the figure and attach to the skirt. Add a belt. Dust over all white areas with white satin.

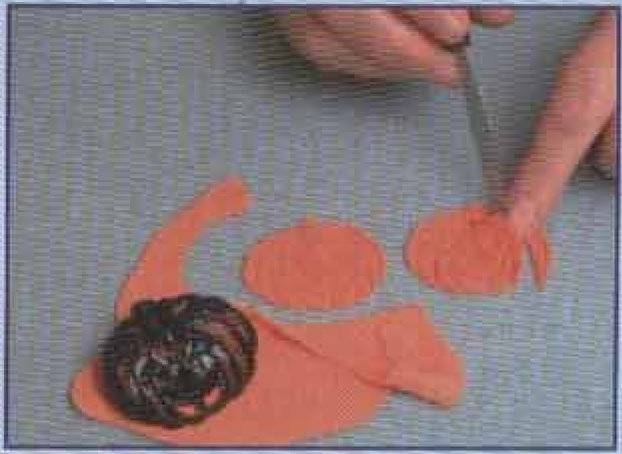


5 Rub a little fat onto the bodice and sprinkle with ground up magic sparkles. Paint the face. Attach the figure onto the cake. NOTE: Use softened sugarpaste to attach all the figures.

HORSES



6 Roll out white mexican paste. Grease the cutter well and cut out two horses. Cut out two extra manes and attach one onto each horse. Leave the horse to dry and then dust with white satin and attach to the cake.

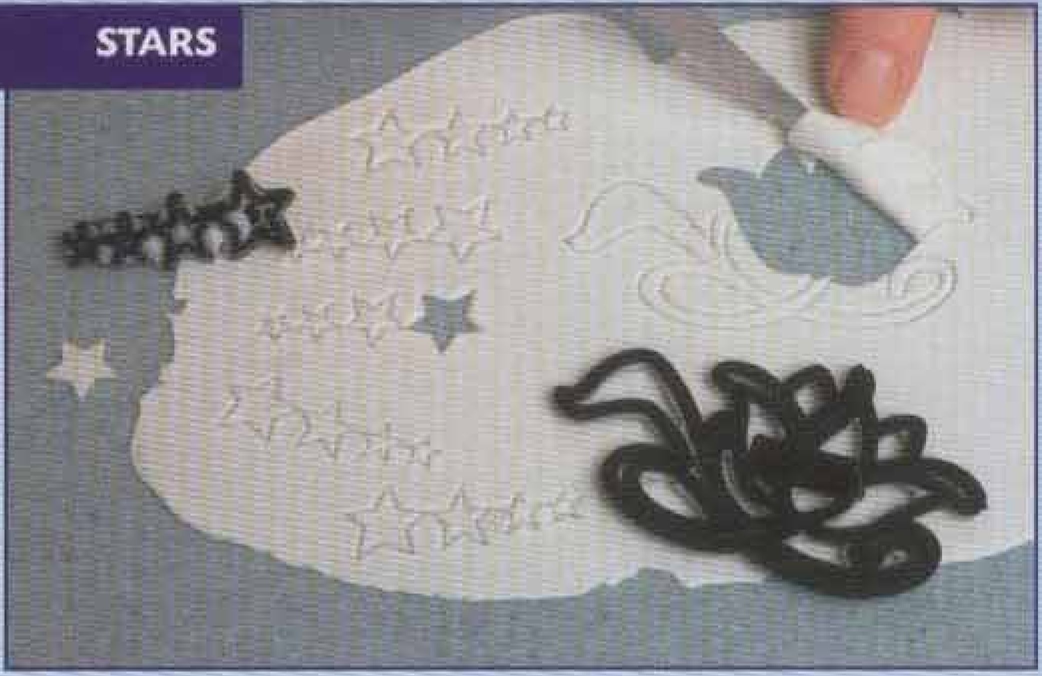


7 Cut out a pumpkin from orange mexican paste. Use a sharp knife to remove the face section.

8 Use the removed face section as a template to cut out a plain piece. Moisten the edges and insert the plain piece into the pumpkin.

9 Use a dresden tool to mark the lines and pull up a scalloped edge. Leave to dry and then dust with a darker shade of orange and add green to the stalk. Attach the pumpkin onto the cake.

STARS



10 Cut out stars from white mexican paste. Moisten with water and place onto the cake whilst they are still soft. Cut out an art nouveau piece. Remove the flower and pick out unwanted pieces and leave to dry. Dust over with white satin and place onto the cake below the pumpkin.

FAIRY

11 Cut out a fairy from flesh coloured mexican paste and leave to dry. Roll out the pink mexican paste and cut out a dress; leave the arm in place but remove just the hand. Cut out the shoes and a hat. Moisten the dried fairy and place the pink pieces into position.

12 Cut an extra flesh-coloured arm and lay this on top of the dress. Cut a pink collar piece and place this onto the figure.

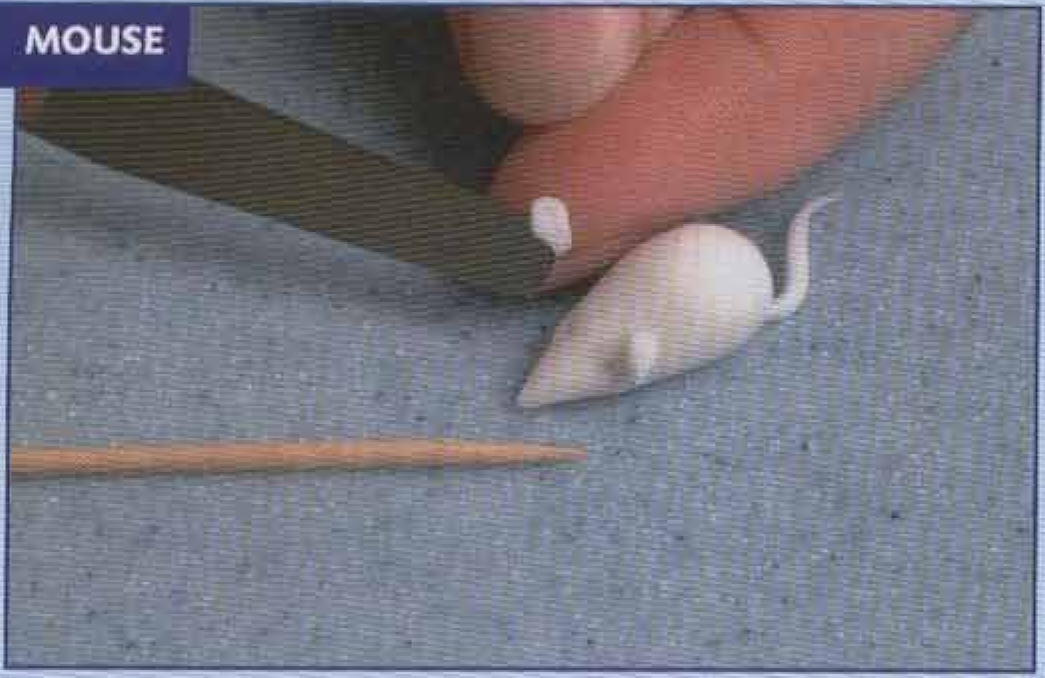
13 Paint the hair, eyes and mouth. Dust a darker shade of pink onto the edges of the hat, dress and shoes. Dust pink, lemon and light green onto the wings.

14 Over dust the fairy's wings with white satin; this will soften the previous colours.

15 Attach the fairy onto the cake with a little softened sugarpaste. Make a small sausage of paste for the wand and attach onto the cake. Add a star to the end of the wand.

16 Dust all the stars with golden pearl. Brushing over the edge of the stars will create a 'glow'.

MOUSE

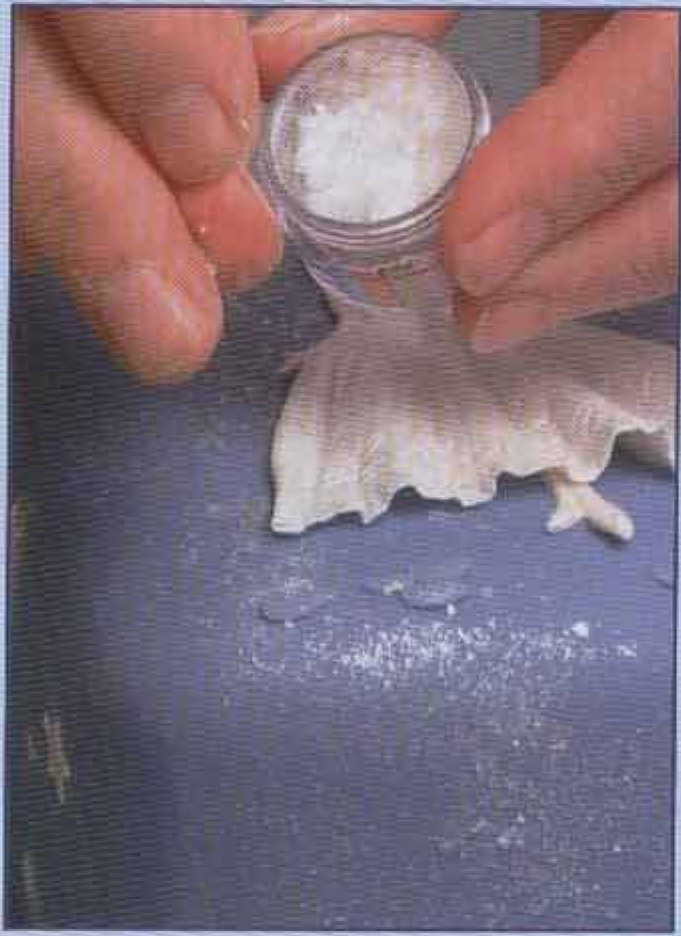


17 Shape a small ball of paste into a cone to form the mouse, mark in the eyes with a cocktail stick. Pinch a small circle of paste to make an ear and repeat for second ear. Add a thin tail.

SHOE

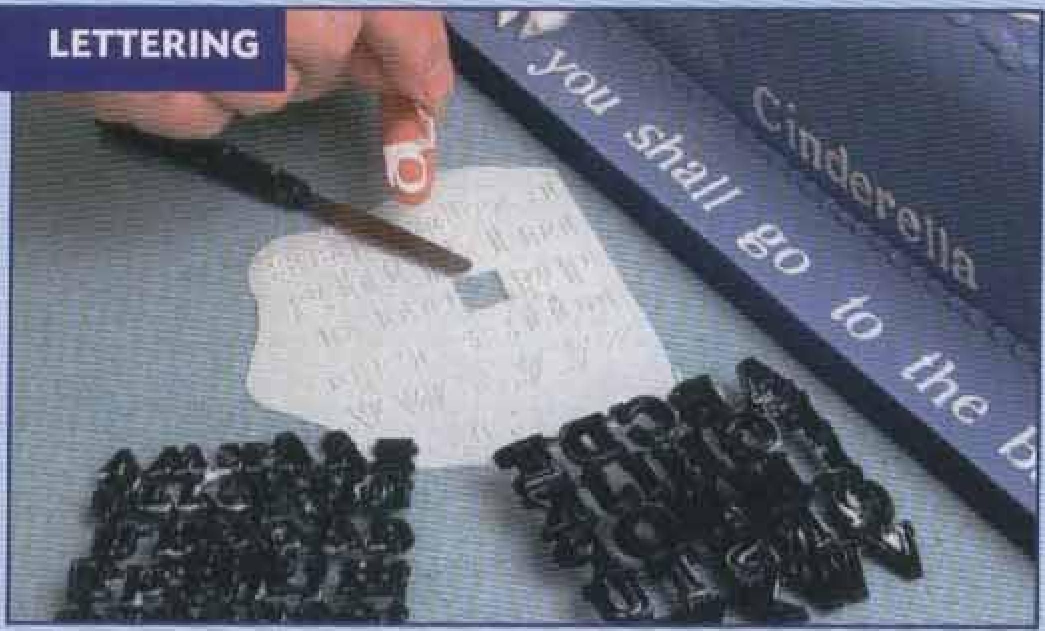
18 Roll a groove half the way along a sausage of paste. Pinch and flatten one end to form the front of the shoe. Pinch and round off the back. Bend into position and leave to dry.

19 Add a heel and a front piece to the shoe. Dust the shoe when dry with white satin.

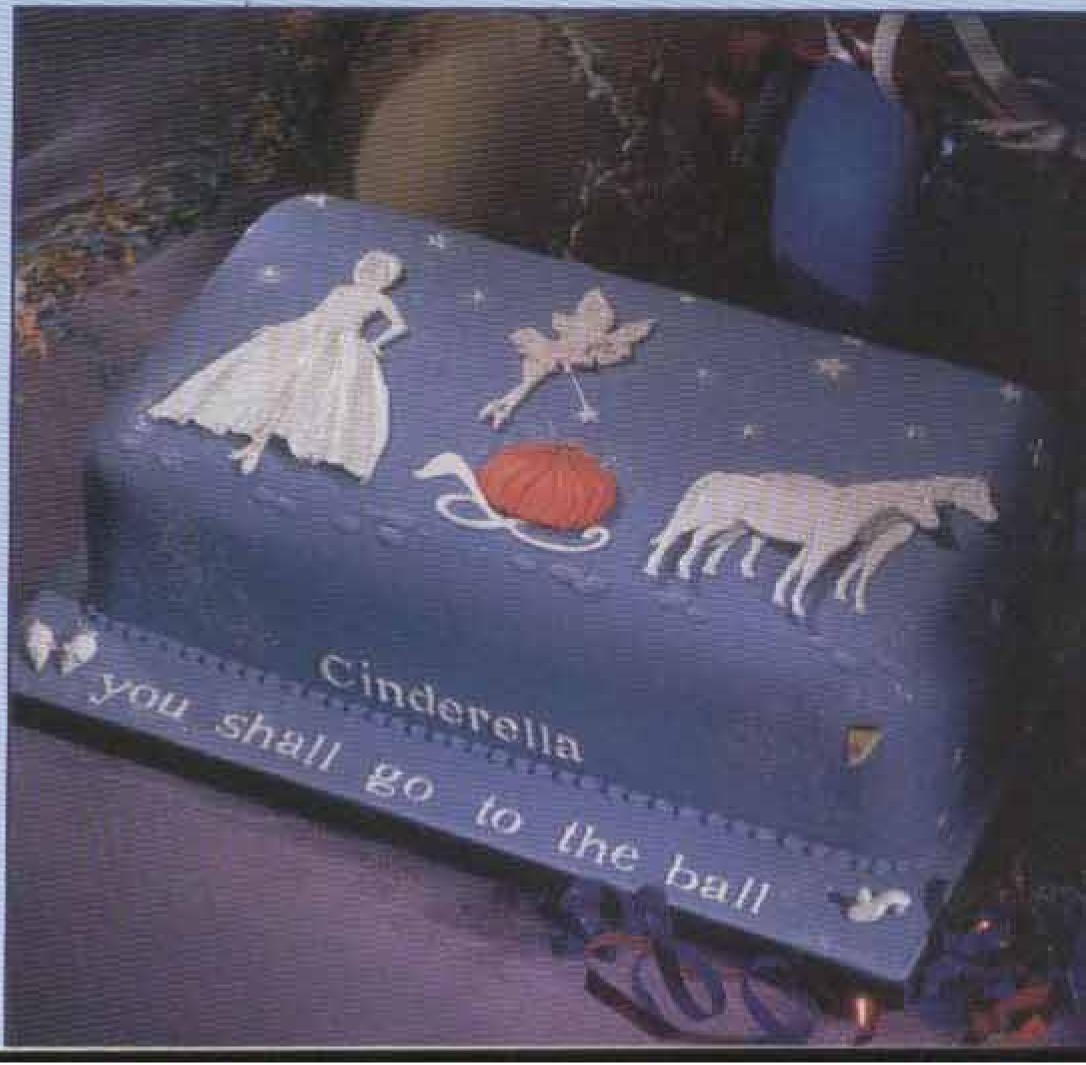


20 Dampen the cake slightly and sprinkle over with ground up magic sparkles; start from the mice and work up the side of the cake, around each figure and down to the slipper.

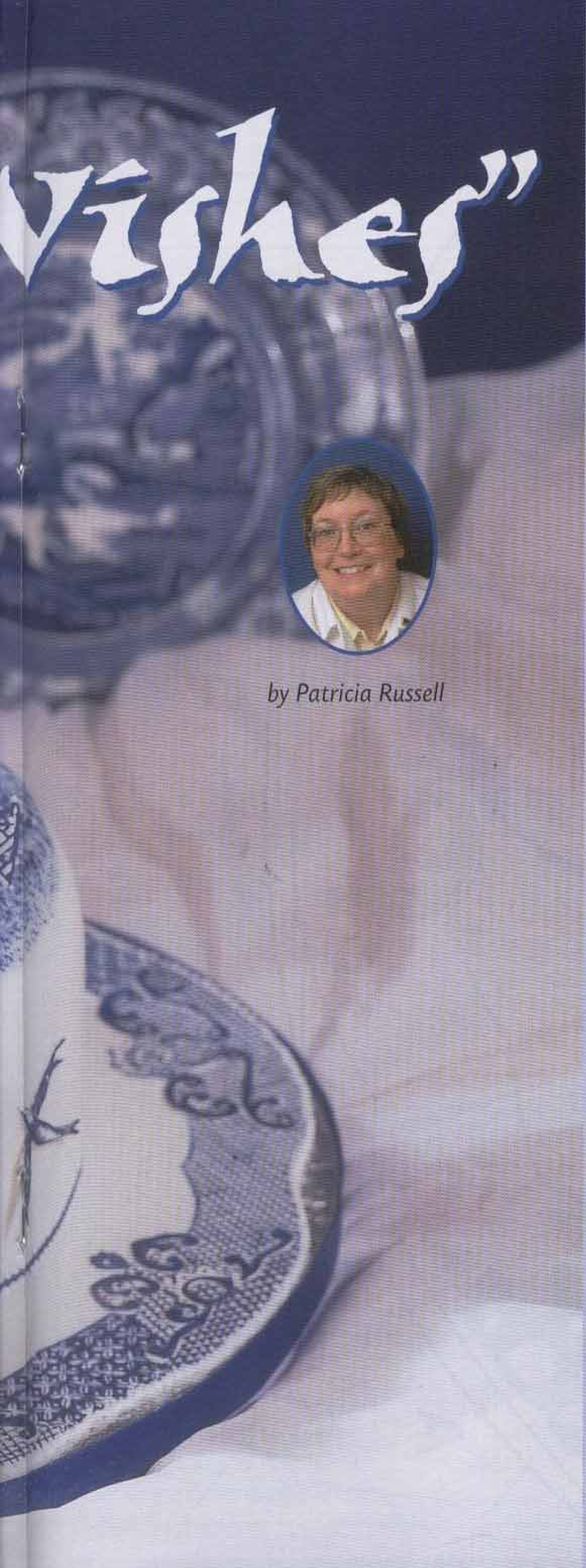
LETTERING



21 Place the greased alphabet set onto the white mexican paste and press over the required letters. Use a cocktail stick to remove the small unwanted pieces from the centre of the letters. Cut a square around each letter, lift the square and the letter, and then remove the square of paste from around the letter.



"Willow W



by Patricia Russell

"Two birds flying high
A Chinese vessel sailing by
A bridge with three men if not four
Weeping willow hanging o'er
Chinese temple there it stands
Built upon the river sands
A pretty tree with blossoms on
A crooked fence to end my song"

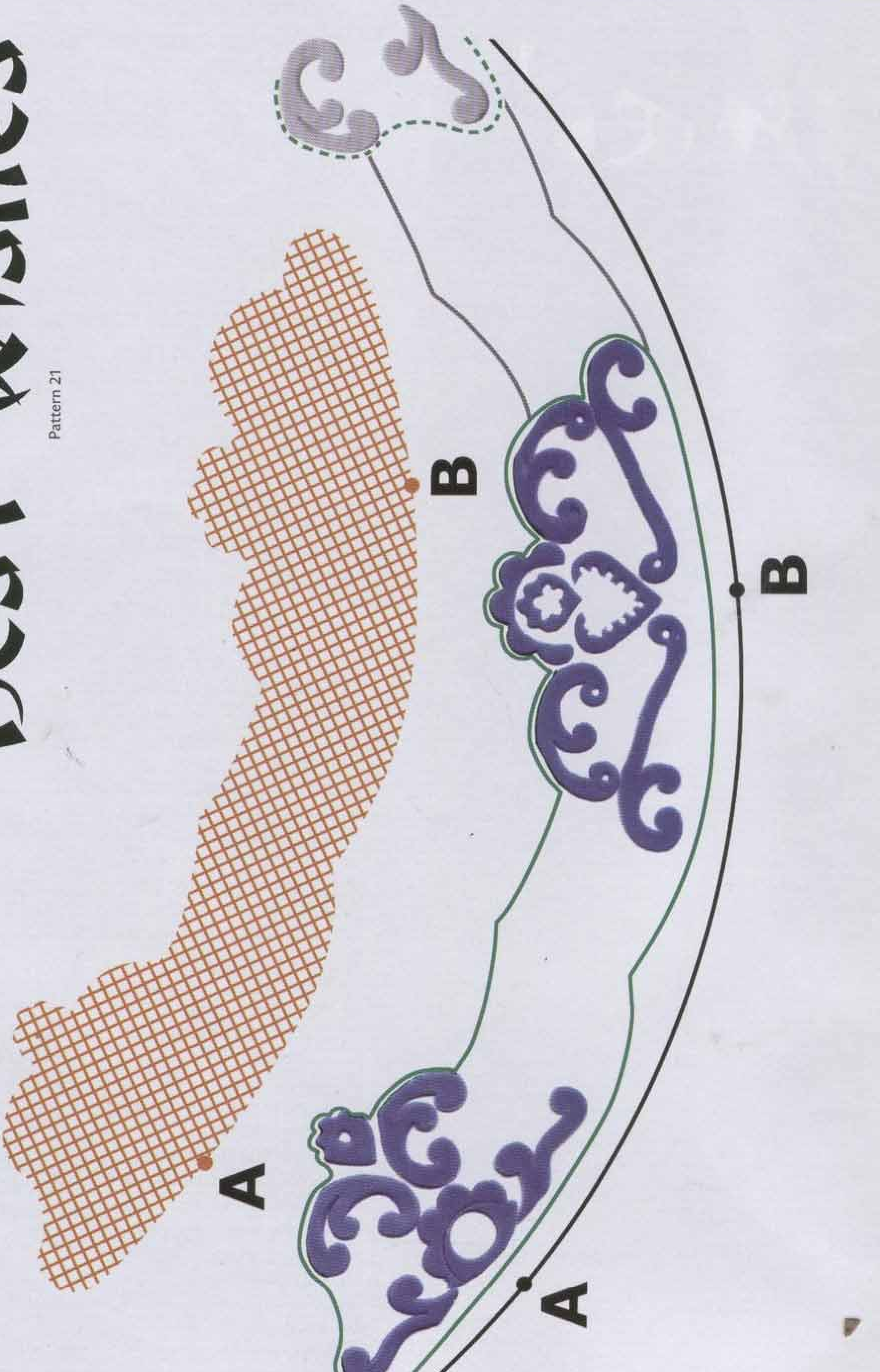
Pat has taken the standard elements from the famous Willow Pattern, as described in the old childhood rhyme. The Willow Pattern is based on an ancient Chinese legend where a father pursues his betrothed daughter who is fleeing with her lover. The lovers are killed and immortalized as doves eternally flying together in the sky.

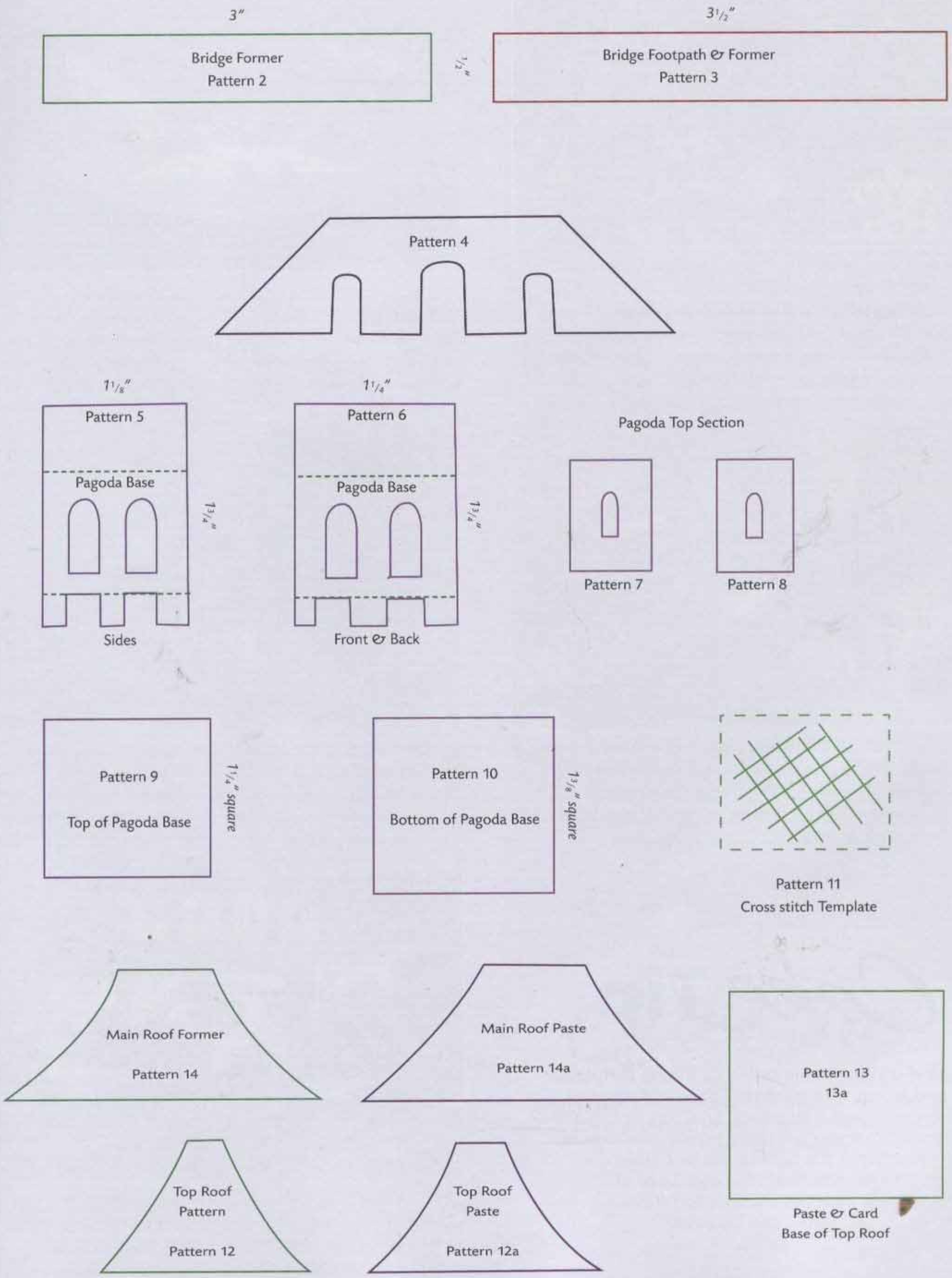
YOU WILL NEED

- ☐ cake round 20cm (8in)
- ☐ cake board round 35cm (14in)
- ☐ sugarpaste white 1.5kg (3lb)
- ☐ flower paste 350g
- ☐ rice paper
- ☐ royal icing white (small quantity)
- ☐ dust colour cornflower (Crystal)
- ☐ liquid airbrush colour violet (Kroma)
- ☐ paste colour baby blue (Spectral)
- ☐ two small pieces of perspex
- ☐ thin card / sticky tape
- ☐ plastic cross stitch material (10 mesh)
- ☐ craft knife
- ☐ scissors
- ☐ tweezers
- ☐ fine paintbrushes
- ☐ smocking roller
- ☐ kemper brush
- ☐ sugar shaper gun or clay gun
- ☐ pizza wheel
- ☐ embossing sticks set 2 - side borders (Holly Products)
- ☐ decorative cutter set (FMM)
- ☐ icing tubes 1.5 and 3
- ☐ veining tool
- ☐ cocktail sticks
- ☐ small carnation cutter
- ☐ medium and small heart cutters
- ☐ small circle cutters
- ☐ small square cutters
- ☐ two sizes of small blossom cutters
- ☐ miniature orchid throat cutter

Best Wishes

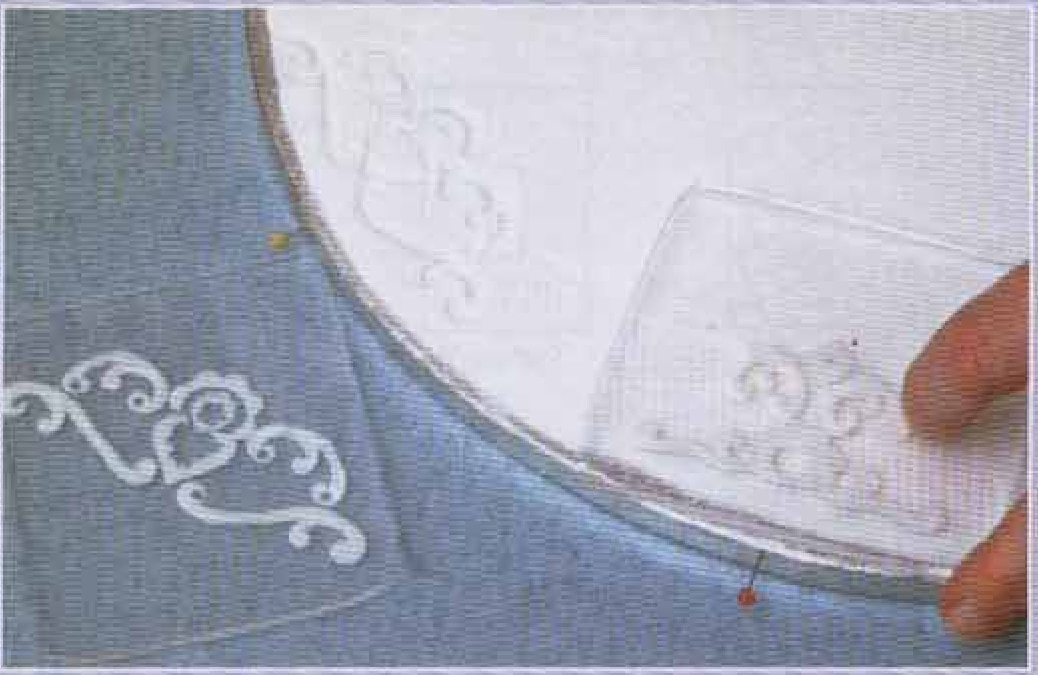
Pattern 21




3″
3½″
Bridge Former
Pattern 2
½″
Bridge Footpath & Former
Pattern 3
Pattern 4
1⅛″
Pattern 5
Pagoda Base
1¾″
Sides
1¼″
Pattern 6
Pagoda Base
1¾″
Front & Back
Pagoda Top Section
Pattern 7
Pattern 8
Pattern 9
Top of Pagoda Base
1¼″ square
Pattern 10
Bottom of Pagoda Base
1⅜″ square
Pattern 11
Cross stitch Template
Main Roof Former
Pattern 14
Main Roof Paste
Pattern 14a
Pattern 13
13a
Paste & Card
Base of Top Roof
Top Roof
Pattern
Pattern 12
Top Roof
Paste
Pattern 12a

1 Make the embossers with perspex, flower paste and the decorative cutter, reverse the paste for the mirror image and follow the template. Complete designs with the small carnation cutter, cut and embossed with round cutters, medium heart with small heart removed (inside "nibbled" with tube) and miniature orchid throat. Remove pieces shown in red and dry thoroughly.

2 Cut pattern 1 from a plastic cross-stitch sheet with lines running diagonally and mark points A and B. Divide the board into eight and mark with pins. Cover with white sugarpaste and trim the edge to allow for the border. Emboss with the cross-stitch template aligning A and B with alternate pins.



3 Emboss on top of the cross-hatching centrally at points A and B. Trim the paste to shape at board edge. To complete the gaps, mark in lines with a veining tool and then fill with the four-petal embosser with tips touching. Mark in between the flowers with a piping tube.

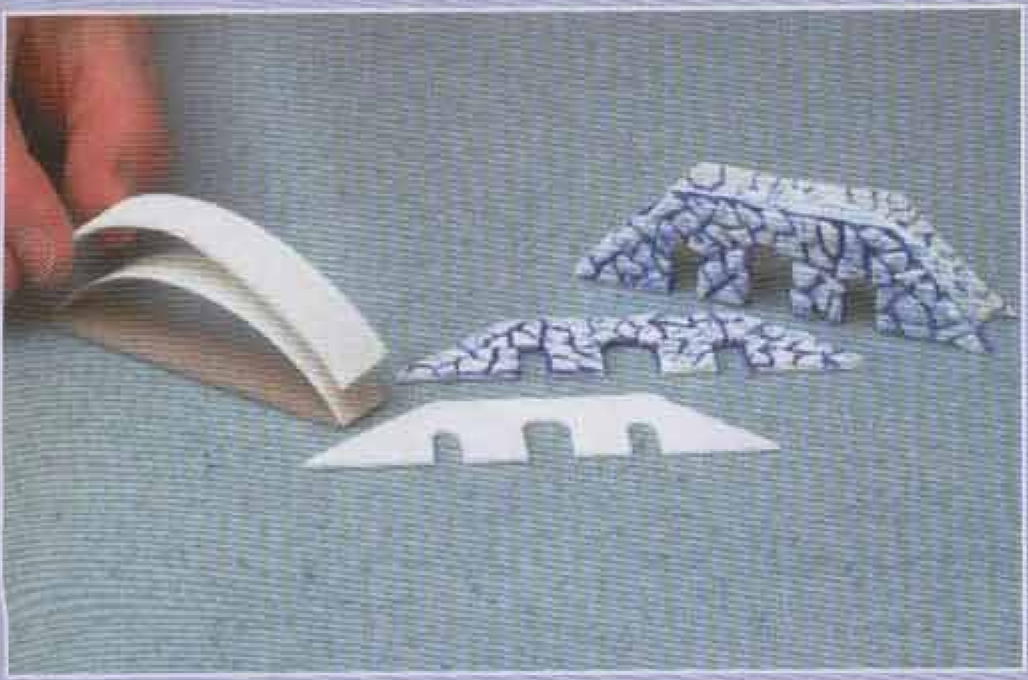
4 Paint fine blue lines along the cross stitch design and then a small dot in the top corner of each square. Outline each four-petal flower and then fill in diamond shapes between but leave the centre white. Paint a fine blue line along each petal.

Cake Tip

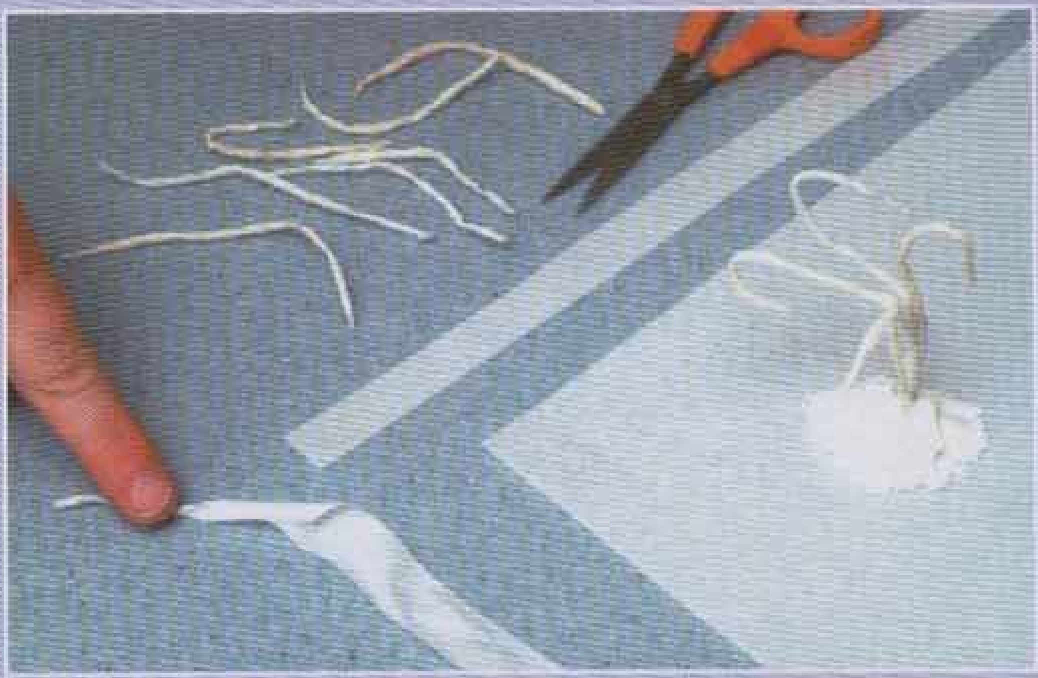
CRAFT & DECORATION

Achieve a vibrant blue colour by mixing cornflower dust colour with water and then add drops of violet liquid airbrush colour; take care not to add too much or you will make purple. Mix a good quantity as it is hard to match. Colour the paste with baby blue and drops of the violet, add a little cornflour if the paste becomes sticky.

5 Cut out the same shapes used for the embossers, from flower paste and fill in embossed design. Roll the paste so that it just sits proud of the surface. Paint tops of the shapes and leave a white edge. Pipe a snail's trail border in white icing.



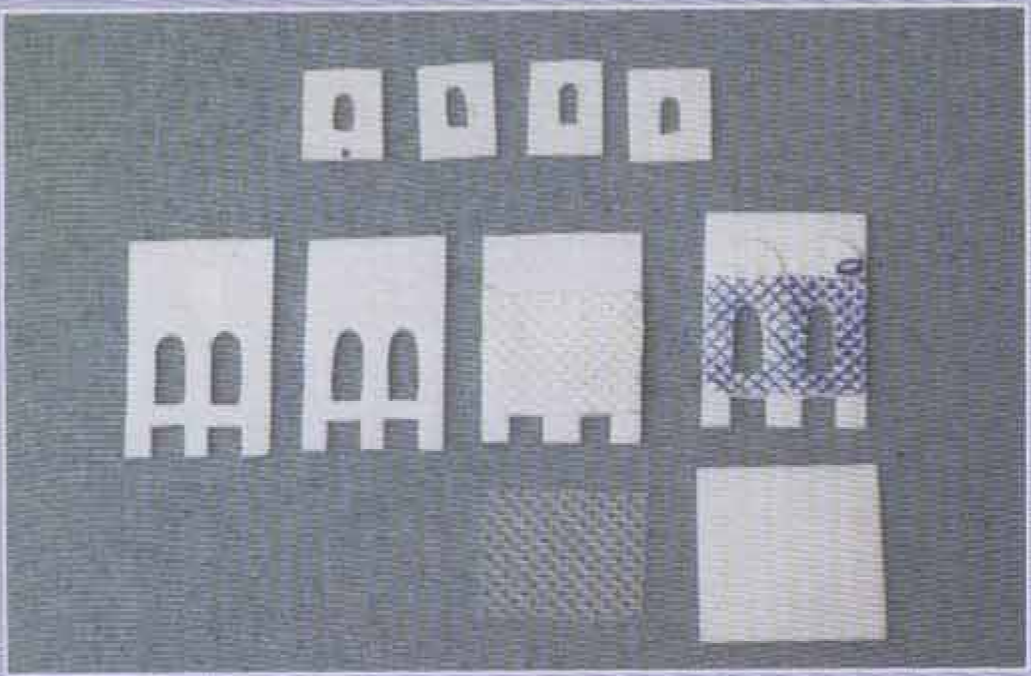
6 Make the bridge former with stiff card for pattern 2 and flexible card for pattern 3. Roll, texture and cut flower paste using pattern 3. Dust reverse with cornflour and lay over former. Cut two bridge sides (pattern 4). When dry, stick on with pieces of stone randomly. Paint as shown and stick together.



7 Firmly roll strips of dampened rice paper; dry in long curves for the willow branches and straighter for the cherry blossom. Dampen bottom sections of six branches and press together to form trunks. Add strips of damp rice paper around the trunk to secure. Stick into a small mound of textured flower paste.

8 Paint the trees and roots in blue when dry and allow to dry before adding leaves. For the cherry blossom, cut out small blossoms in blue flower paste and stick together in groups. Add smaller white blossoms in centres and make a hole with the icing tube and stick to the branches.

9 Cut long pointed leaves from rice paper for the willow tree and make small cuts like a feather. Paint with blue colour; take care not to wet the rice paper too much, attach to the branches.

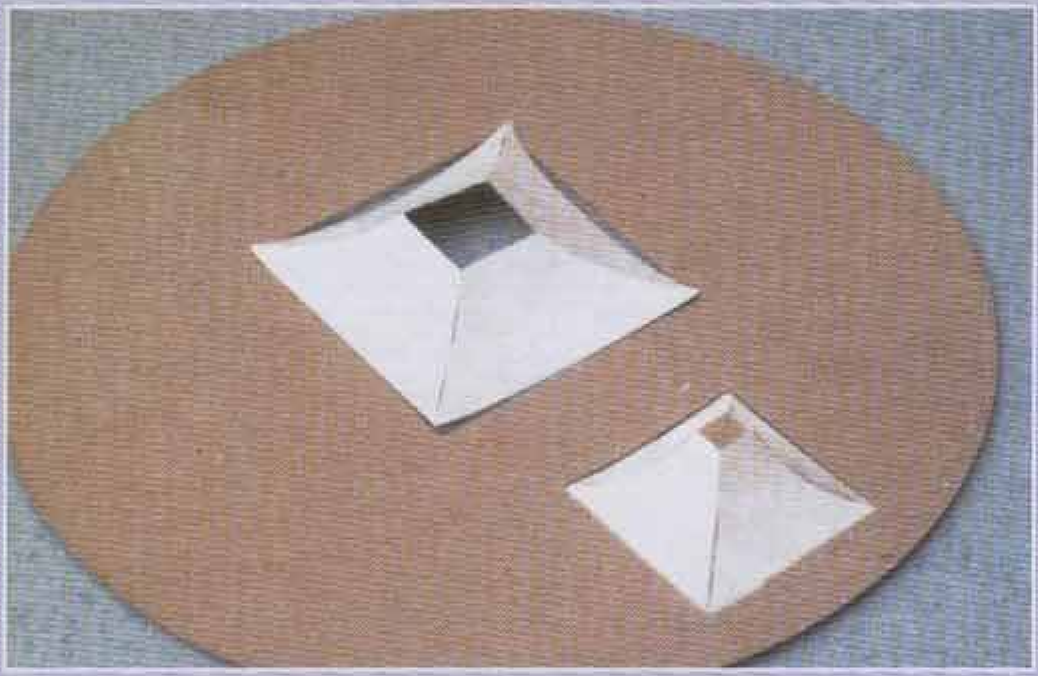


10 Cut 2 x patterns 5 and 6 from white flowerpaste and 1 x of 9 and 10 and dry. Cut plastic cross-stitch sheet (pattern 11) and stick an embossed section onto each piece. Trim to size, cut windows and add semi-circles of paste embossed as shown. Cut and dry 2 x patterns 7 and 8.

Cake Tip

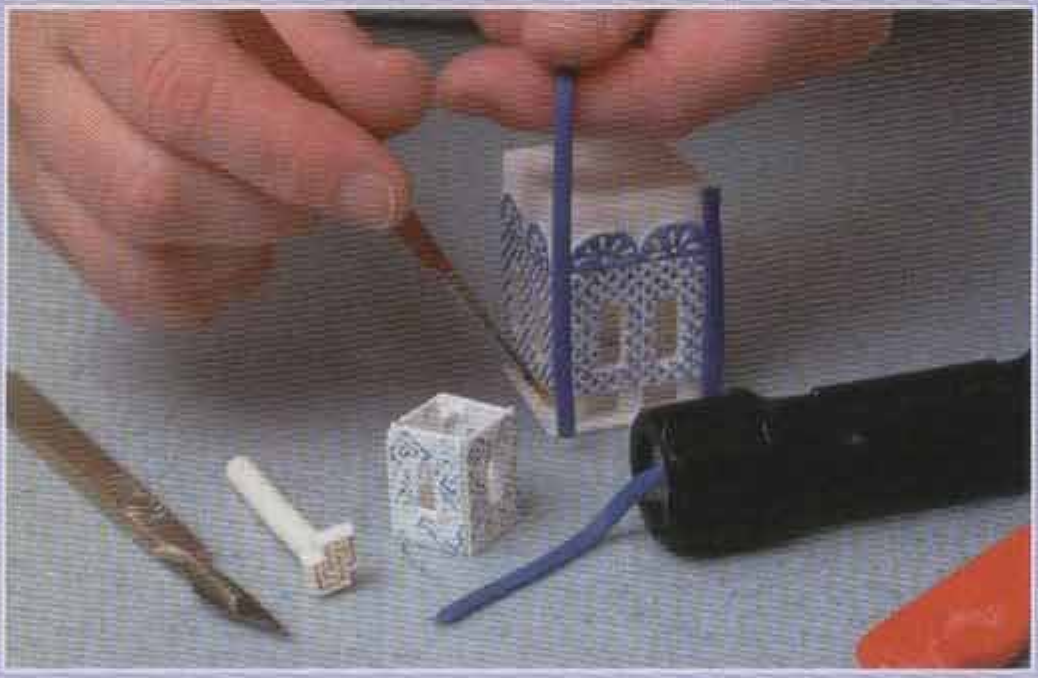
CRAFT & DECORATION

Always put a fresh blade in your craft knife for any new project and dip in white fat before cutting out pastillage.

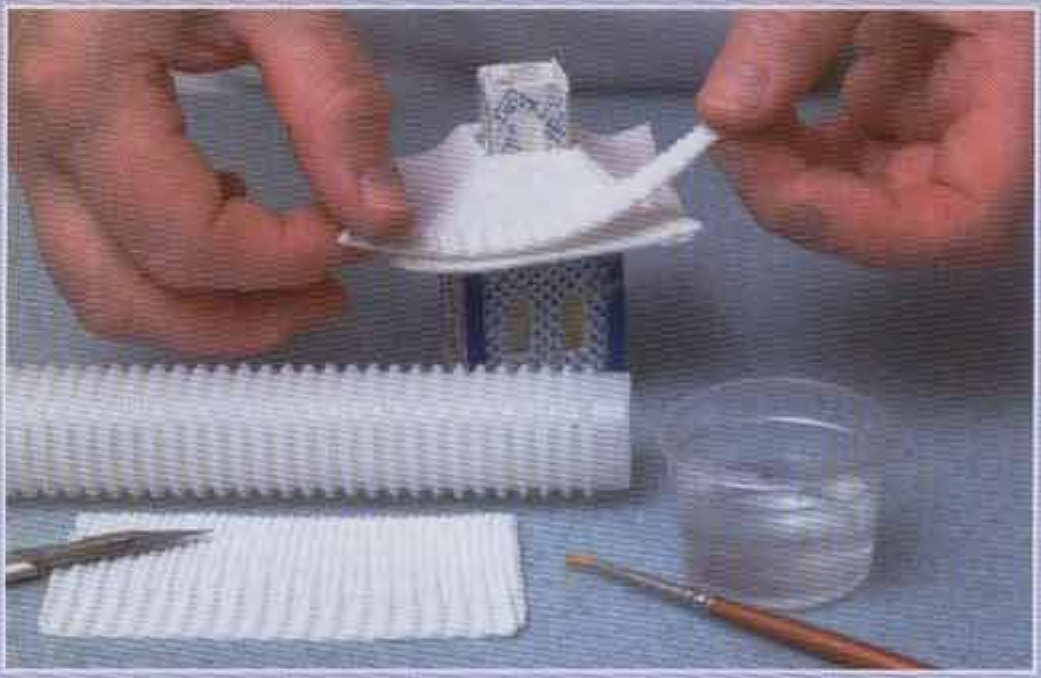


11 Make cardboard roof formers from 4 x pattern 12, curl slightly over a roller and use narrow strips of sticky tape to join the curves. Stick onto base (pattern 13). Repeat with pattern 14 for the main roof. Place formers inside squares 42mm($1^{5}/_{8}$in) and 64mm($2^{1}/_{2}$in) cut in a thin cake board.

12 Cut out pattern 13a from thinly rolled flower paste and leave to dry. Cut 4 x 12a and 14a, dust with cornflour and dry on the formers. Place slithers of card under each corner to support. Join with strips of thin paste across joins underneath and leave to dry. Attach the base to smaller roof.

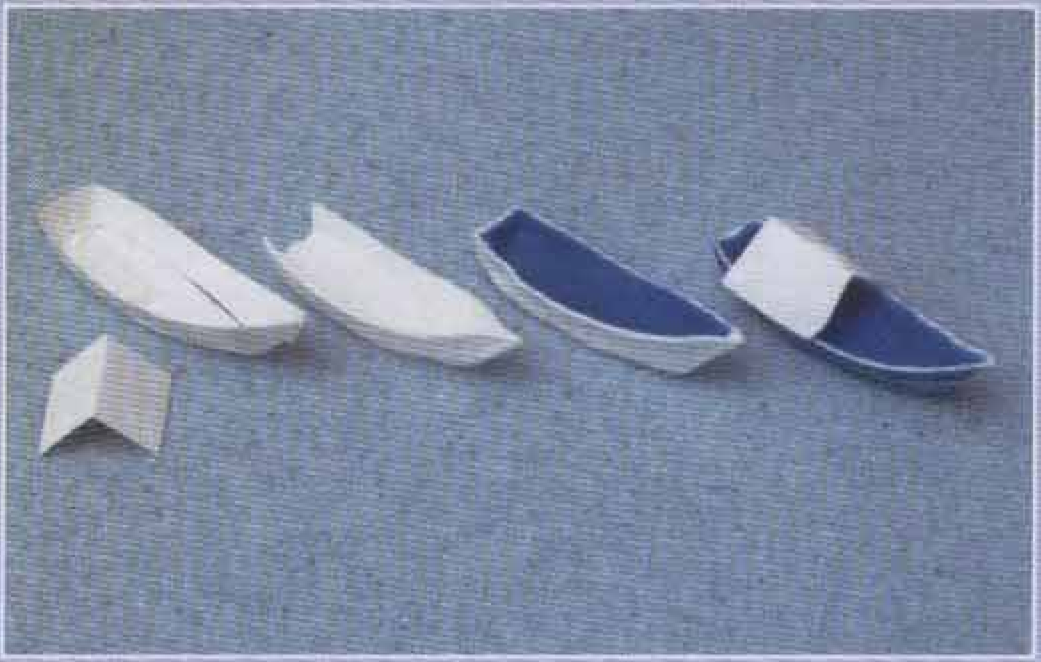


13 Paint as shown and stick pagoda base sections together. Use blue food colour on the miniature embosser and stamp the design onto the top sections, stick together and stick centrally on top of pagoda base. Use a sugar shaper to add strips of blue paste to the corners.



14 Stick the large roof section in place. Roll out white paste and roll with a smocking roller. Move roller along and roll back through the centre of the ridges. Cut into $^{3}/_{8}$in strips and stick in overlapping layers starting from bottom of roof sections. Trim along roof joins.

15 Paint tile edges with blue. Add ridges of blue paste and repeat for the smaller roof section. Stick in place and add square of blue paste on top. Put pattern 19 under film and use a clay gun to follow the design (x 2). When dry attach to rooftop.



16 Prepare a cardboard former with patterns 16 and 17, then cut same patterns from thin flower paste. Stick front edges, dust with cornflour, and place inside former. Stick in base and dry. Stand end on rolled flower paste, and cut to fit. Line with thin blue paste. Paint wooden planks. Add canvas roof dried over pattern 18.

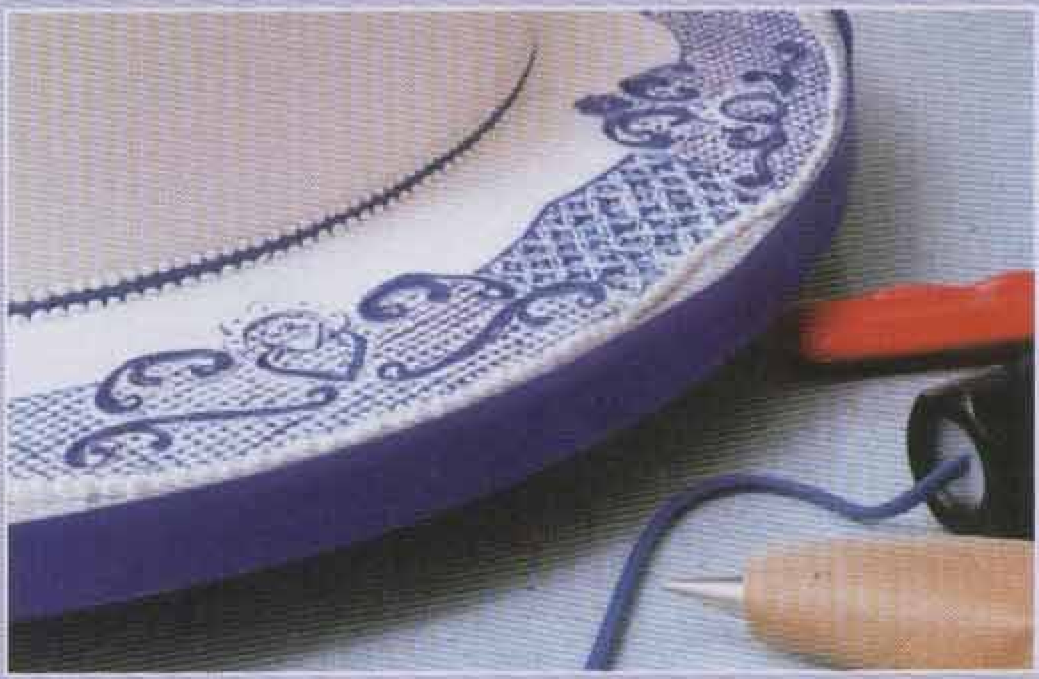
17 Cover cake with white sugarpaste, mark position of river and pinch up riverbanks mark with a veining tool. Mark waves along length of river with veining tool. Add pieces of sugarpaste to create land contours and texture.

18 Add small pieces of paste to create crazy paving leading to pagoda and tiny steps with overlapping pieces of rolled paste. Paint blue wavy lines along river leaving a fair amount of white. Use a fairly dry brush add blue colour to the land. Paint mortar in crazy paving.

Cake Tip

CRAFT & DECORATION

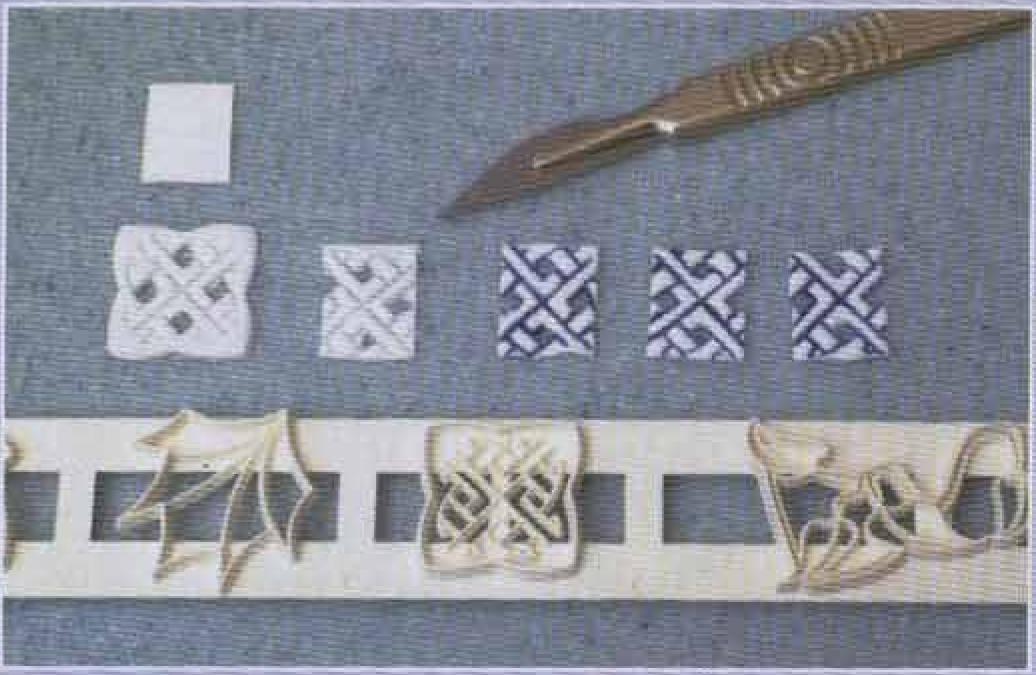
Use a good quality fine paintbrush to paint the fine lines and always remove excess colour from the brush on kitchen paper. Stir the colour frequently and do not over dilute or it reverts to the wrong shade of blue! Use light pressure, keep your hand relaxed, and guide just the tip of the brush along the lines. Always paint towards yourself and work in a good light.



19 Secure the cake onto the board and extrude blue paste to form a narrow ribbon, glue this around the base of the cake and pipe small white royal icing dots along both edges of the blue. Stick all the pieces in position.

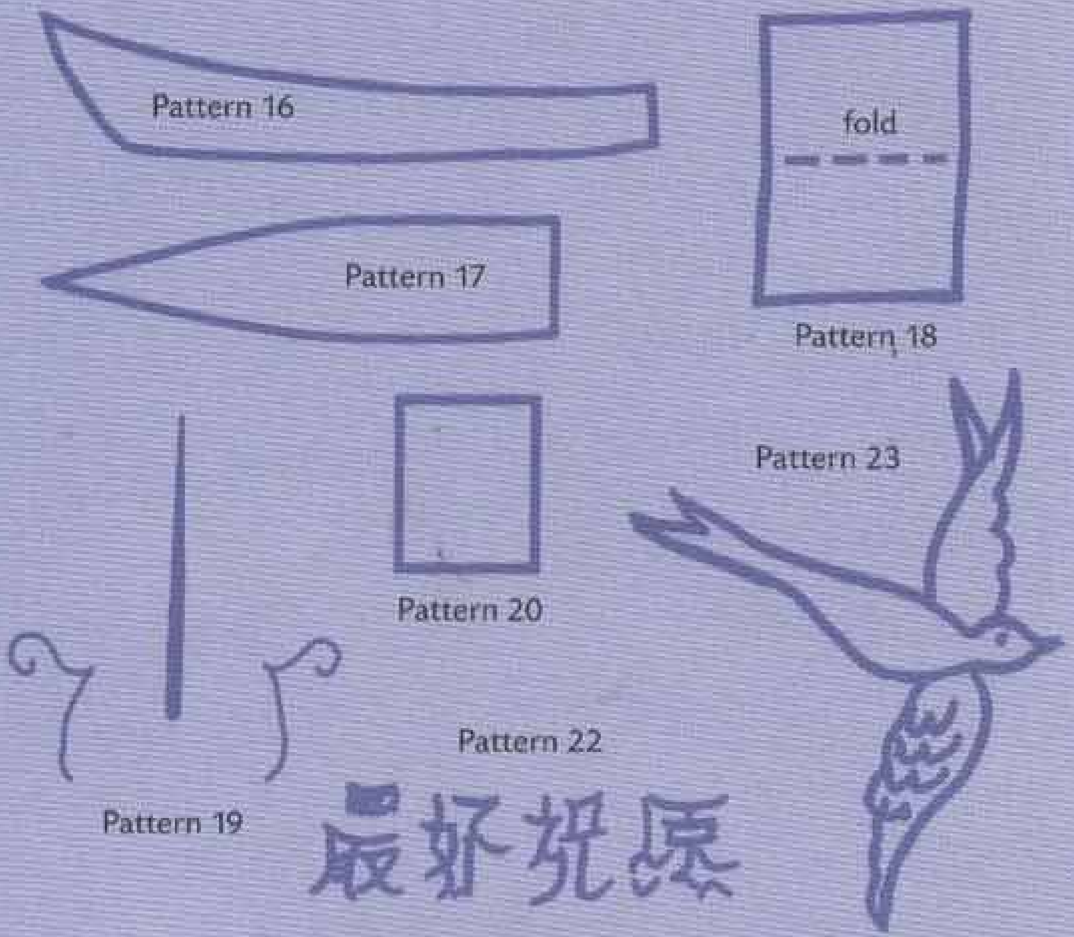
20 For each figure take a small cone of flower paste, roll with cocktail stick for neck, use tweezers to pinch out noses and pigtails. Mark eyes and mouth. Press down with veining tool to form shoulders. Cut either side to separate section for arms.

21 Shape arms and hands by rolling paste between fingers and cutting to size. Use tweezers and veining tool to mark folds in clothing. Mould tiny hats on top of a paint brush handle. Paint as required and stick three figures on the bridge and one in the boat.



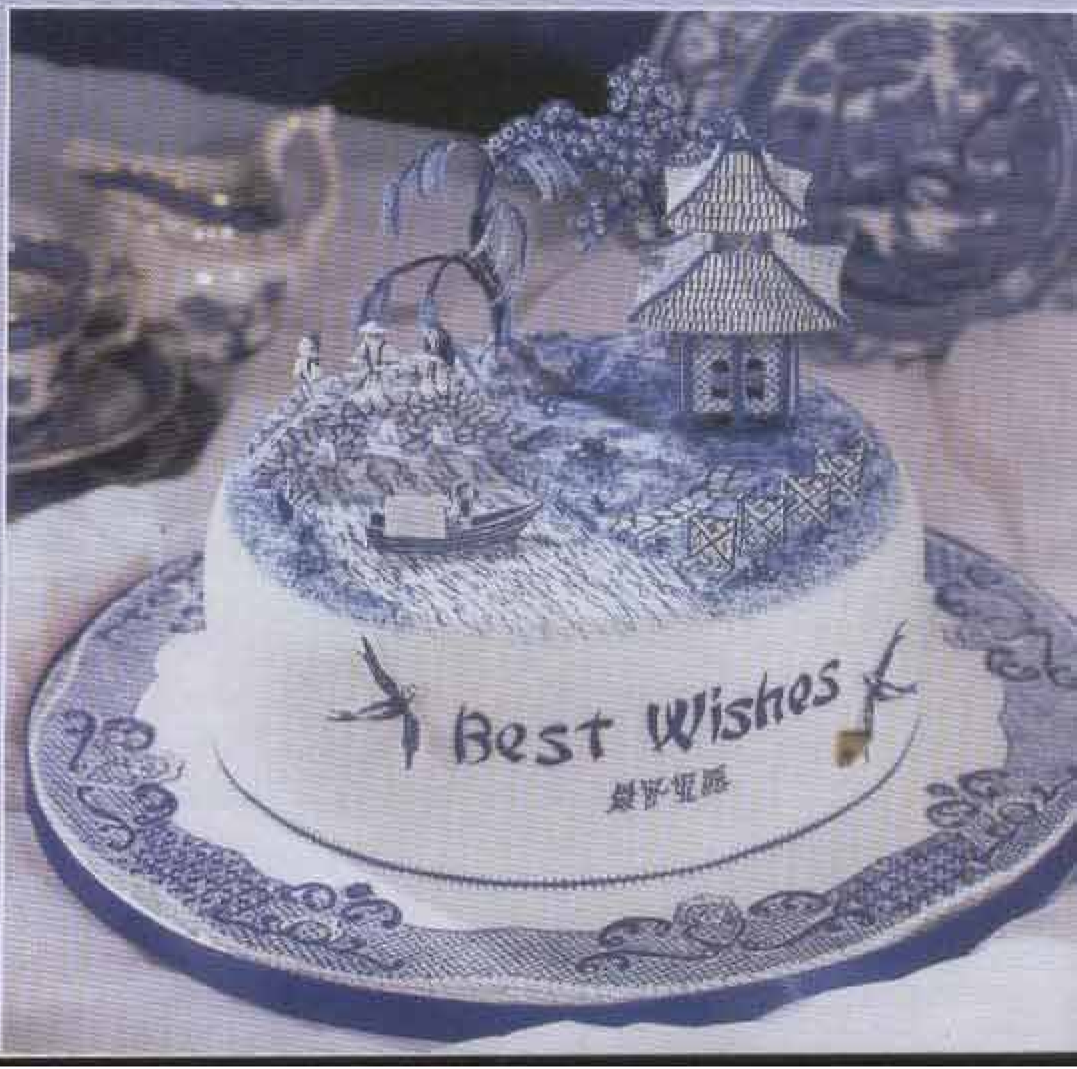
22 Cut fence panels from white flower paste and the decorative cutter. Remove the tiny squares and cut to size with pattern 20. When dry, paint lines blue. Attach to cake and finish with blue piping from sugarcraft gun, for fence posts, with a small dot of white icing top and bottom.

23 Add additional plants/ stones in garden and stone supports under the bridge if there is a gap.

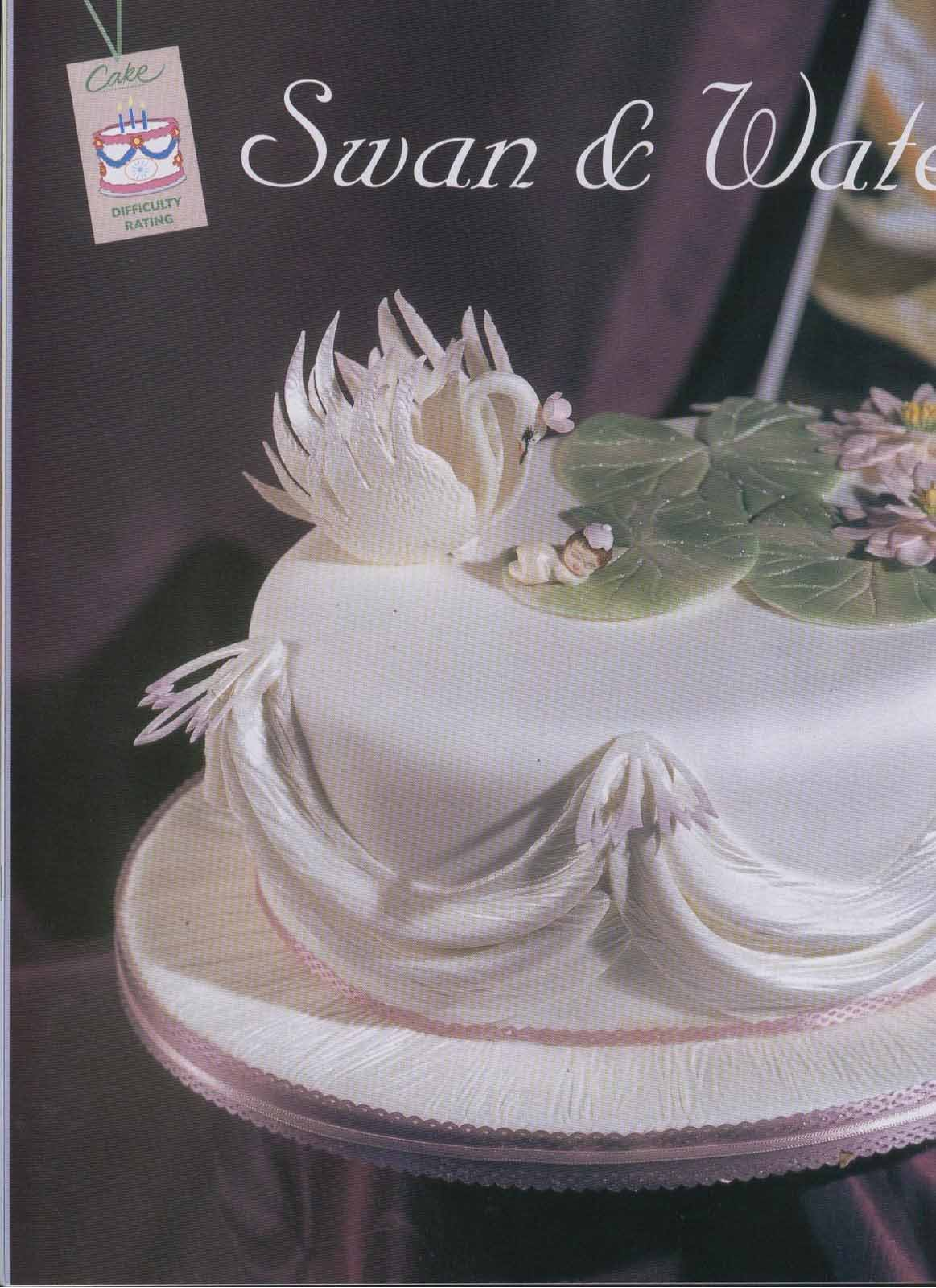


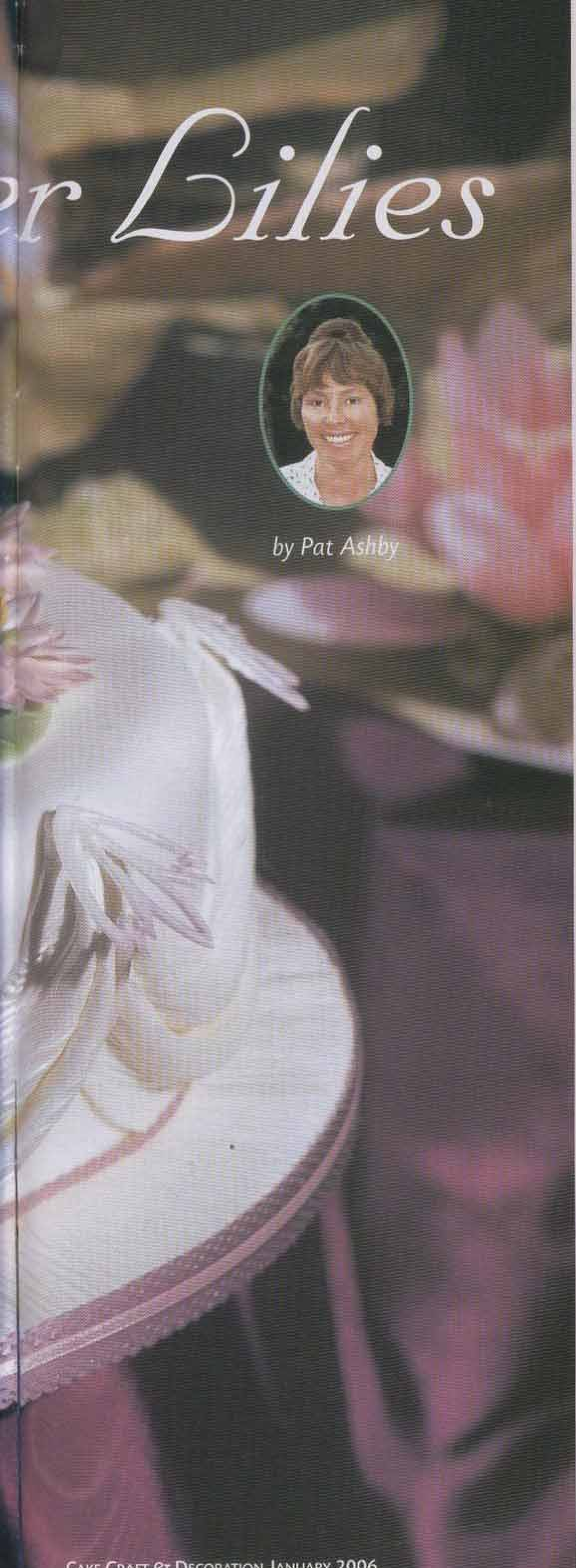
24 Mark position for the greeting on front of cake. The letters are made up of elongated triangles. Cut from blue paste and form the letters on top of pattern 21. Dry off slightly before attaching to cake. Paint Chinese characters (pattern 22) underneath.

25 For birds cut pattern 23 in white flower paste. Cut the same pattern but remove wings. Place together, round off the edges and mark the neck. Mark feathers with fine scissors. Dry with bottom wing supported and then paint as shown. Reverse pattern for mirror image. Stick either side of greeting.



Swan & Wate





The birth of a baby is always cause for celebration and what better way than with this dainty cake.

YOU WILL NEED

- oval sugarpasted cake 20cm x 15cm (8 x 6in)
- oval cake drum 28cm (11in)
- white sugarpaste (Bakel's Pettinice)
- flower paste white and pink
- white lace paste
- non-stick board and rolling pin*
- ball tool (OP1)*
- petal veining tool (OP2)*
- drape former rods (set of 3)*
- pad (PD1)*
- lace leaf cutter LF4*
- swan cutter set (SW1, SW2, SW3, SW4, SW5)*
- 70mm blue flower pick
- blossom cutters (F2L and F2)*
- six-petal cutters (N1, N2, N3)*
- round cutters 2in and 2½in
- 20 yellow stamens (cut in half)
- varipin*
- thin bladed palette knife
- ribbon lilac and pink
- double sided sticky tape
- gum glue
- triple strength rose water
- baby mould small
- petal dust colours bridal satin, super violet, olive, gold green, super pink, lime green*

* Available from Orchard Products see their advertisement in this issue.

Receipe for Paste for Drapes and Lace

Ingredients

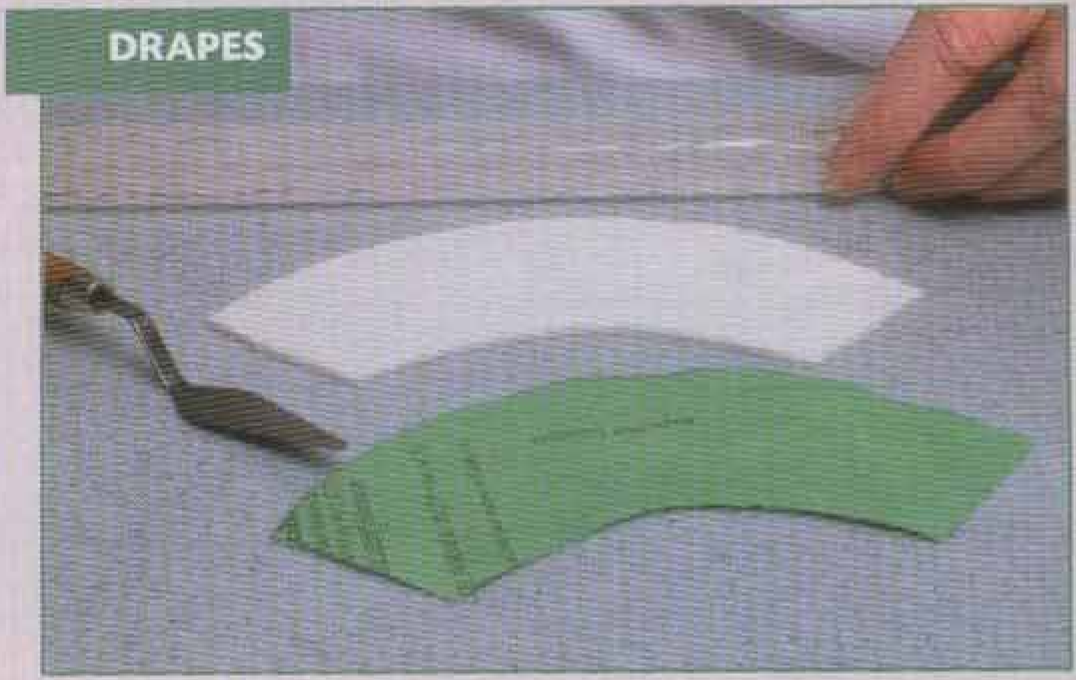
Sugarpaste 250g (½lb) (Bakel's Pettinice)
CMC 1 teaspoon (5ml)
white vegetable fat

Method

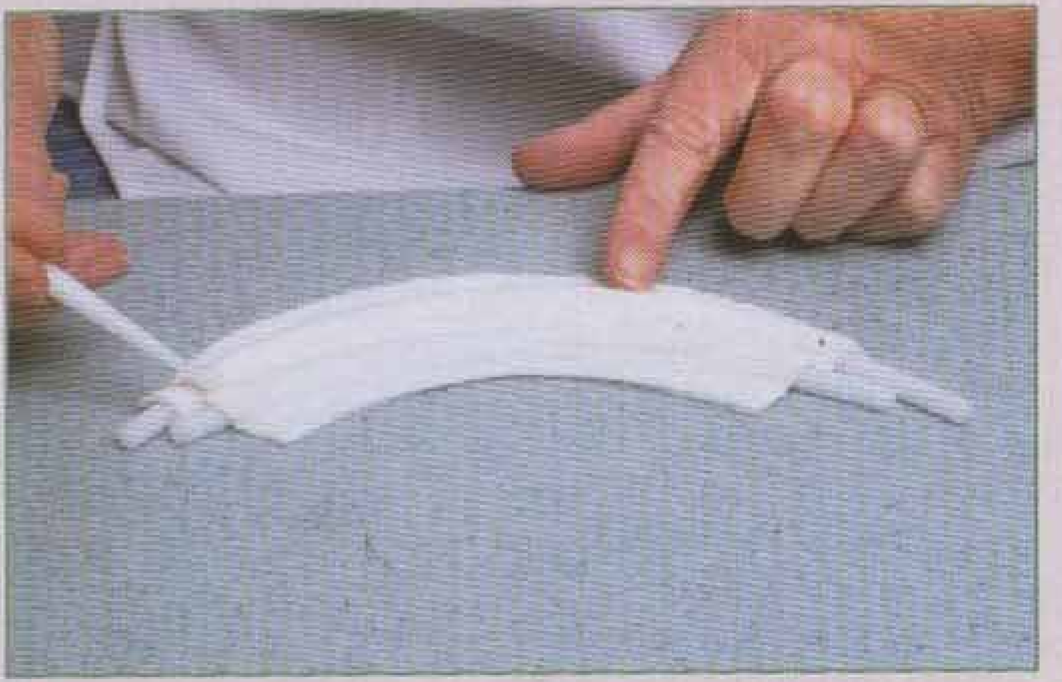
1 Rub the white vegetable fat onto your hands and knead the ingredients together until elastic.

2 Place into a self-seal bag and then into an airtight container. Leave for 24 hours in a cool place. This paste keeps well if worked through once a week. Always keep it in a sealed bag.

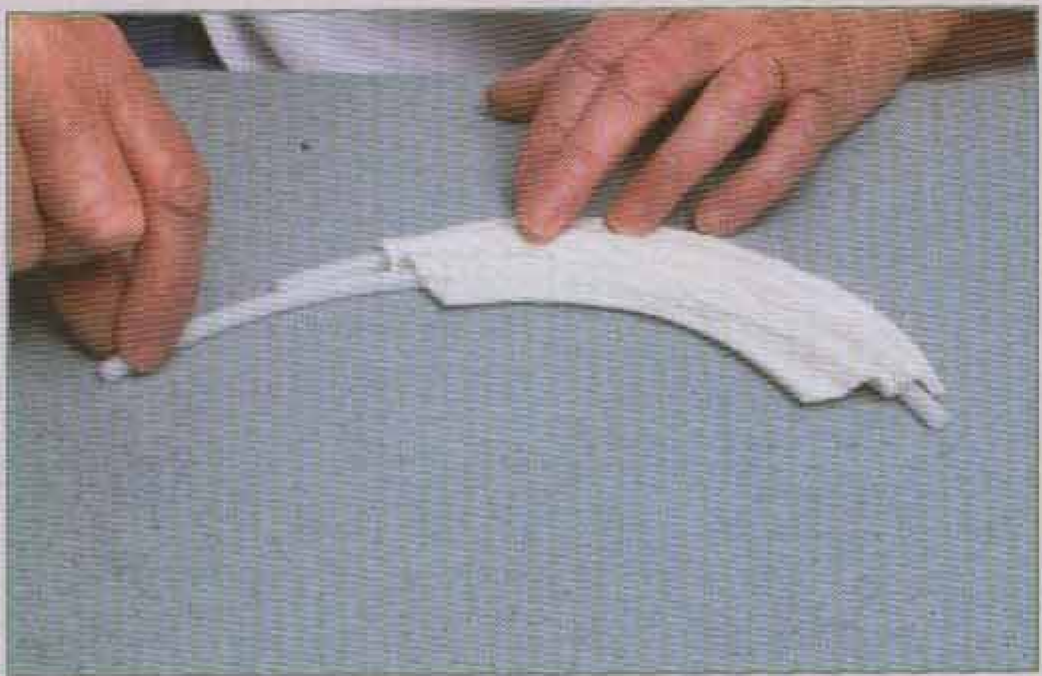
1 Coat the board in the white sugarpaste and roll the varipin over the surface around the board. Trim away the excess paste.



2 Roll out lace paste - see recipe. Roll the varipin over the paste and press firmly. Place the template on the top and cut out. A very thin palette knife or plastic knife is useful for this purpose as it does not damage the board. Dust the underside of the paste with cornflour.



3 Place the rods, small and medium, onto the non-stick board, shortest one at the top and place the drape onto top of the rods. Smooth in between with the ball tool (fingernails tend to mark the paste). Squeeze the ends of the rods together.



4 Leave for approximately 30 seconds and then slide the rods out.

Gum Glue Recipe

Ingredients

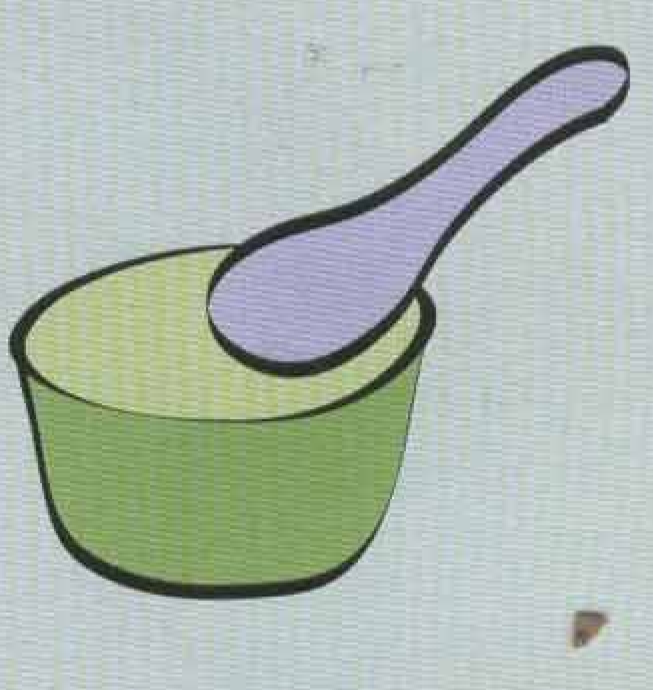
Tylose (Tylopur C1000P) and water

Method

1 Mix together in quantities of 1 part Tylopur and 30 parts water. A convenient amount is made with an empty film container.

2 About half fill with hot water, add approx. 1/8 teaspoon of Tylopur, close and shake well and allow to stand for an hour.

3 Shake again before required. A small squeeze of lemon juice added to the water enhances the keeping qualities!

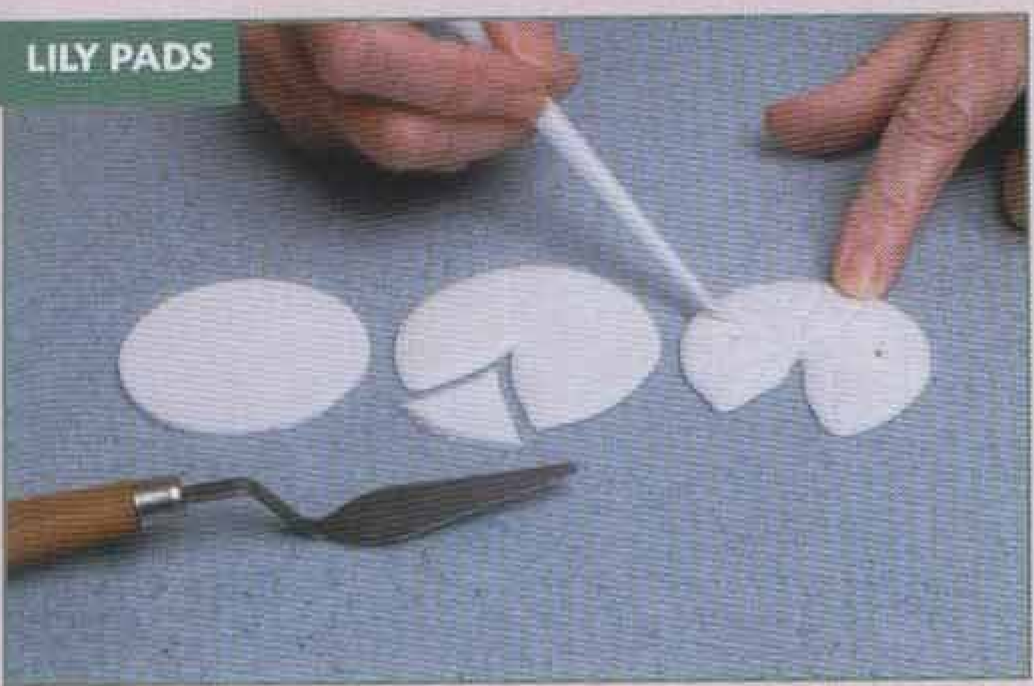


5 Apply glue to the underside and in-between the folds of the drapes. Glue the underside of the top and base curves and place in position on the side of the cake. Cut off the top surplus. Continue around the cake and leave to dry. Cover the board and dust the drapes with bridal satin.

LACE LEAF

6 Roll out white flower paste and cut out 6 lace leaves (LL4). Remove the inserts and allow to dry. Dust with bridal satin and super violet.

LILY PADS



7 Cut out 1 x 2 $^{1}/_{2}$in circle and 2 x 2in circles from white sugarpaste. Remove a triangular wedge from each and smooth down the edges with your fingers. Mark veins with the pointed end of the veining tool. When dry, dust the leaf with olive, gold green and super violet.

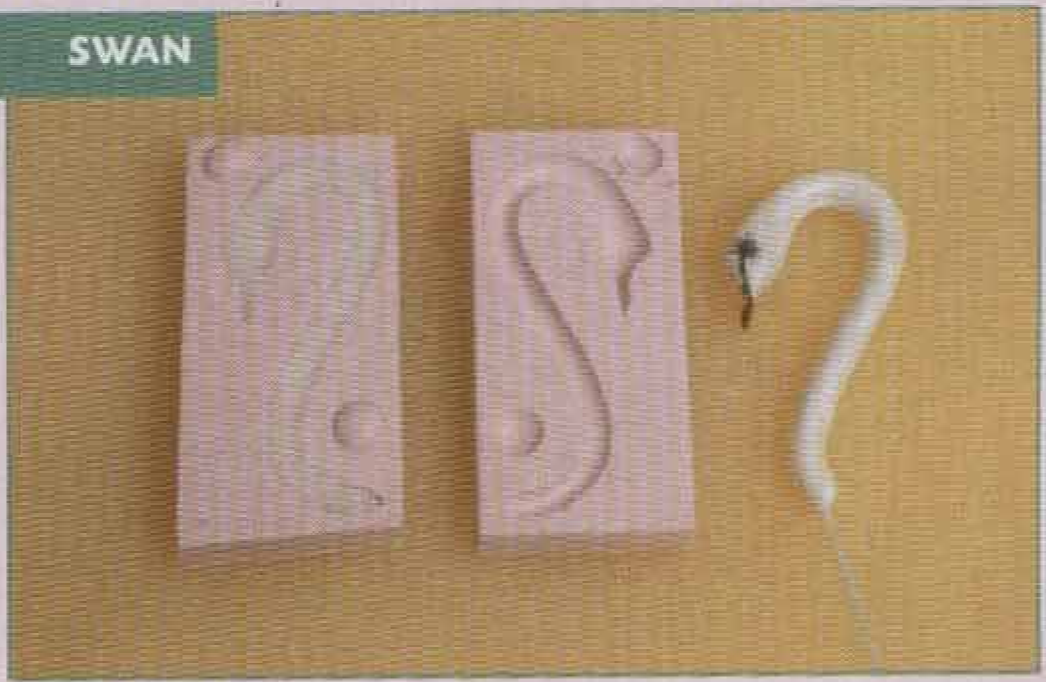
LILIES

8 From white flower paste cut out 2 petals of each shape. Soften the edges with a ball tool and mark veins down the centre. Glue the centre of the petals and assemble as shown. Cup the centre and push in 10 short yellow stamens. Dust with super pink and lime green in the centre.

BABY

9 Use flesh coloured flowerpaste to make the baby. When dry, paint the features with a 000 brush and powder colours mixed with alcohol, brown for the eyes, pink for the cheeks and red for mouth. Pipe the hair with yellow royal icing and add a pink blossom for a hat.

SWAN



10 Press white flowerpaste into each half of the mould. Level off with a thin spatula. Apply glue to one half of the neck and press the two halves together. Remove from the mould. Insert a 24g wire into the base of the neck; leave to dry on a sponge.

HEAD AND NECK

11 Fill in any gaps with royal icing and smooth with a damp finger. When dry, paint the face with orange for the beak and pipe the eyes black.

TAIL FEATHERS

12 Cut out 9 tail feathers per swan. Place onto a pad and soften the edges with a ball tool. Firmly drag the small end of the tool from the tip to the base to curl. Insert a glued rose wire into each base and squeeze firmly. Gently squeeze the sides of the feather inwards to cup slightly, leave to dry in a curved position.

13 When the feathers are dry, wrap a small piece of rose wire tightly around the feathers in groups of 3. Dust with bridal satin. Tape all 3 sets with 1/2 width florist's tape and then tape them all together with 2 slightly lower down. Bend wire back to assist with assembly.

SIDE WINGS

14 Roll out white flower paste with a thicker edge. Cut out 2 side wings for each swan. Glue a 26g wire and insert into the base. Soften the edges with a ball tool.

15 Press the wings onto the feather veiner (remembering the opposite sides). Ball in the centre to curve. Leave to set in a slightly curved position on an apple tray. Dust with bridal satin and super violet.

ASSEMBLY

16 Tape the neck and 9 tail feathers together with full width tape. Then tape two side wings together, larger one first, with the smaller wing on the outside.

17 Tape these two to the neck and tail. Repeat for the opposite side. Gently steam the whole swan.

18 Attach a large blossom on the head for a hat. Attach to the cake into a flower pick.

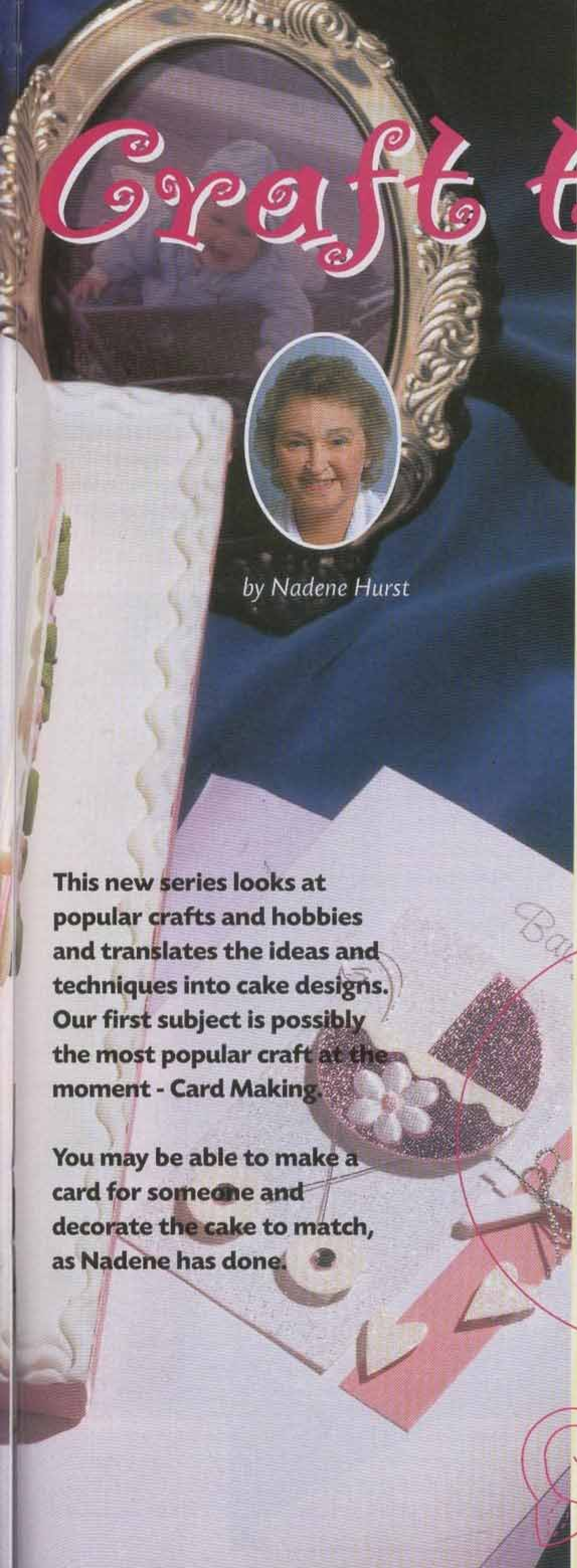
19 Attach the lace leaves to cover the joins in the drapes.

20 Attach the ribbons round the edge of the board with double sided sticky tape.

From

Craft to Cake

Part 1 - Card Creations



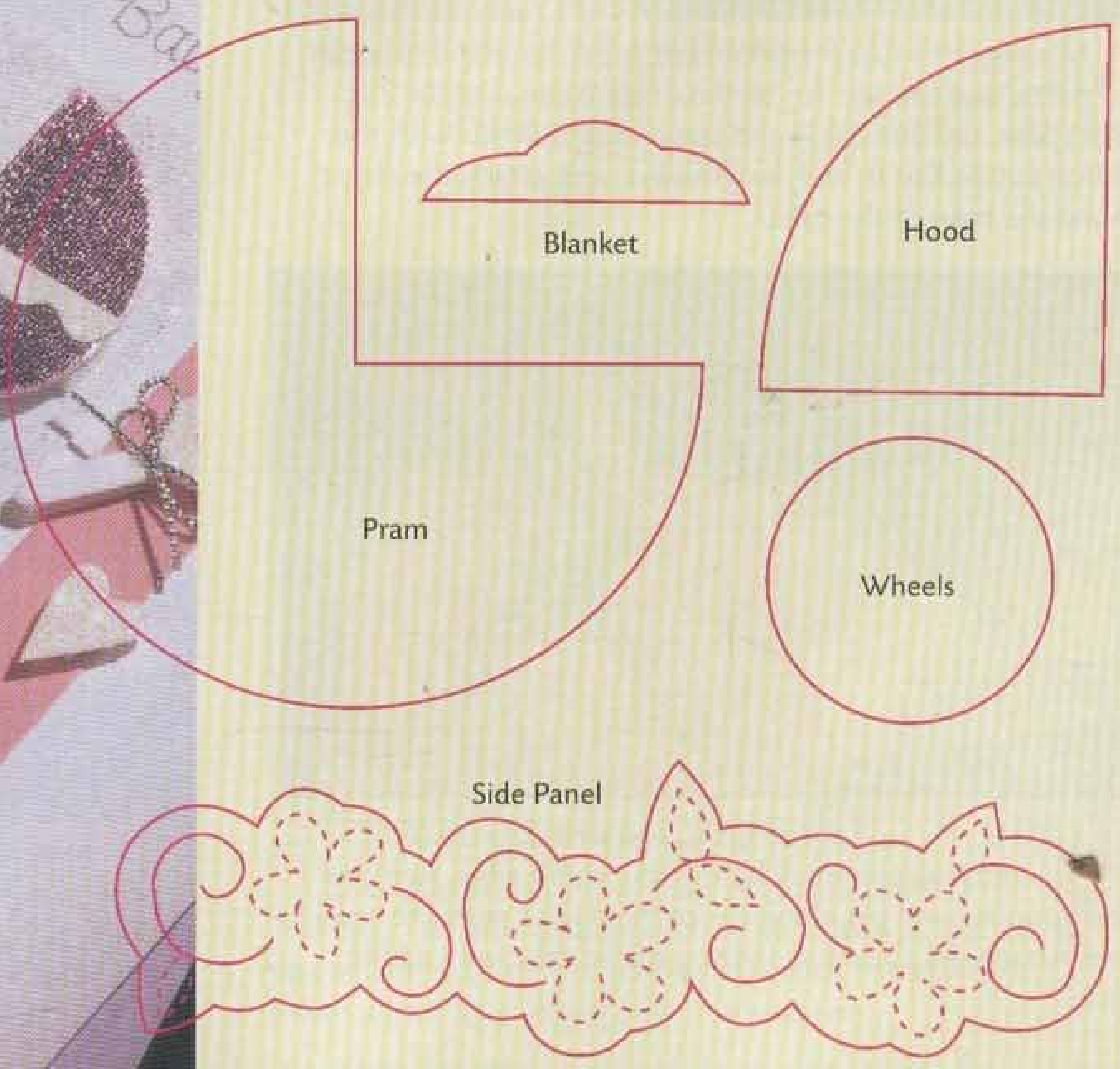
by Nadene Hurst

This new series looks at popular crafts and hobbies and translates the ideas and techniques into cake designs. Our first subject is possibly the most popular craft at the moment - Card Making.

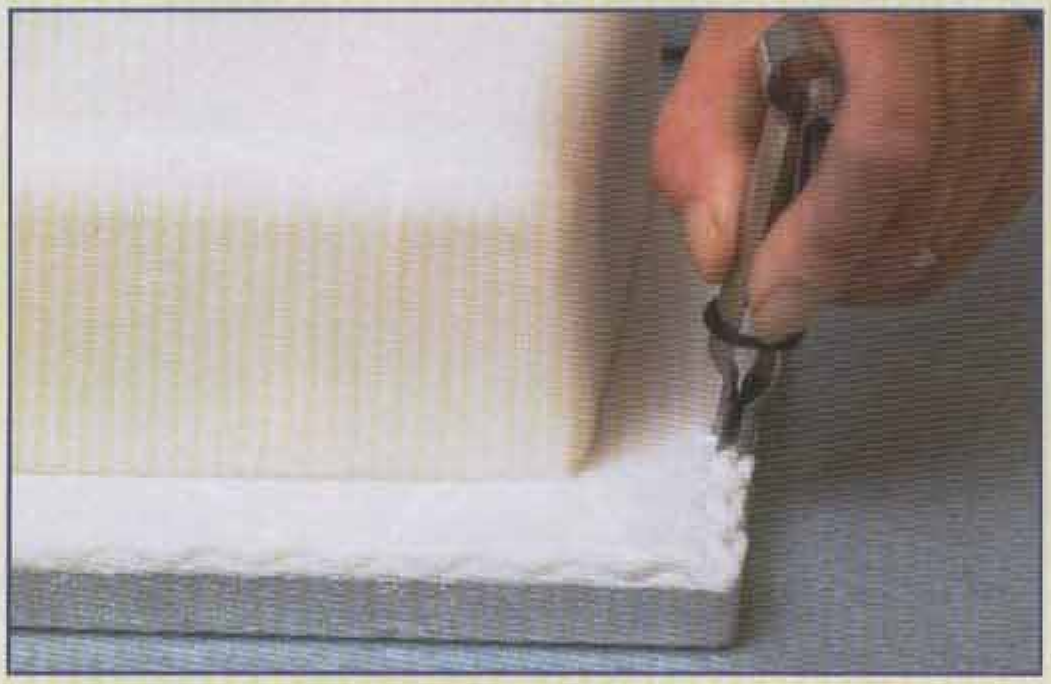
You may be able to make a card for someone and decorate the cake to match, as Nadene has done.

YOU WILL NEED

- cake square 18cm (7in)
- cake board square 25cm (10in)
- marzipan 750gm (1lb 8oz)
- sugarpaste white 1kg (2lb)
- mexican paste 250g (8oz)
- royal icing white small amount
- paste colours pink, green, blue and yellow
- crimper plain wavy line 1.5cm (${}^{3}/_{4}$in) (PME)
- texture mat (CelCakes)
- round cutters plain 1.5cm ($1^{5}/_{8}$in) and 8cm (3in)
- blossom cutters 1cm (${}^{1}/_{2}$in) 1.5cm (${}^{5}/_{8}$in) 2cm (${}^{3}/_{4}$in)
- ribbon cutter (Wilton)
- piping tubes numbers 2, 3 and 50
- ribbon narrow for a tiny bow and 15mm (${}^{1}/_{2}$in) for round the board



1 This example has been created with textured card, which can be copied by embossing sugarpaste. The pram is made with round cutters. Flower stems will be piped and the flowers cut out. Wavy line scissors can also be used to cut thinly rolled sugarpaste, or you can use a ribbon cutter.



2 Marzipan the cake and coat with white sugarpaste. Cover the board with strips of the sugarpaste and crimp round the edge with a wavy line crimper and leave to dry.

3 Mix together equal amounts of sugarpaste and mexican paste, and use this for all the decorations. Colour 75g (3oz) pink, roll out thinly and cut two long strips with the ribbon cutter. Cut in half, lengthways, and attach the strips round the base of the cake.

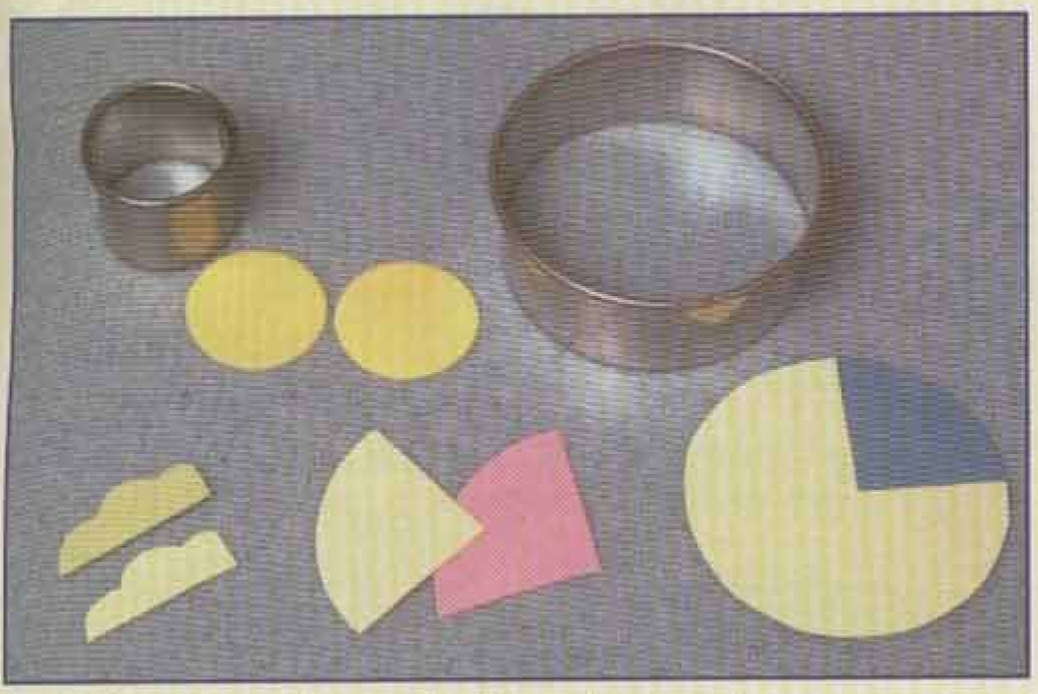
Cake Tip

Alternatively, cut the strips with the wavy line scissors; first mark lightly with a ruler.

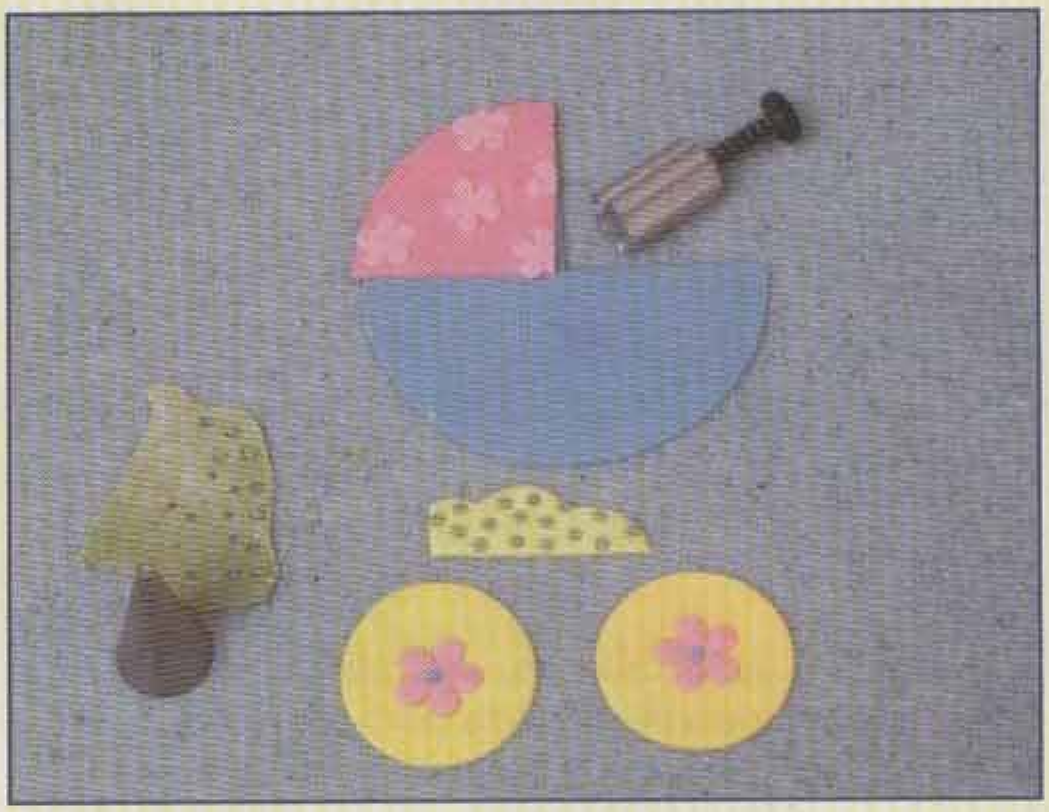
The texture pattern showing on the top will be the one you will make on the paste.

4 Roll out the pink paste again, and with a 13cm (5in) square template, mark lightly round the edge. Remove the template and cut along the marked lines with the wavy line. Attach the square to the top of the cake with edible glue.

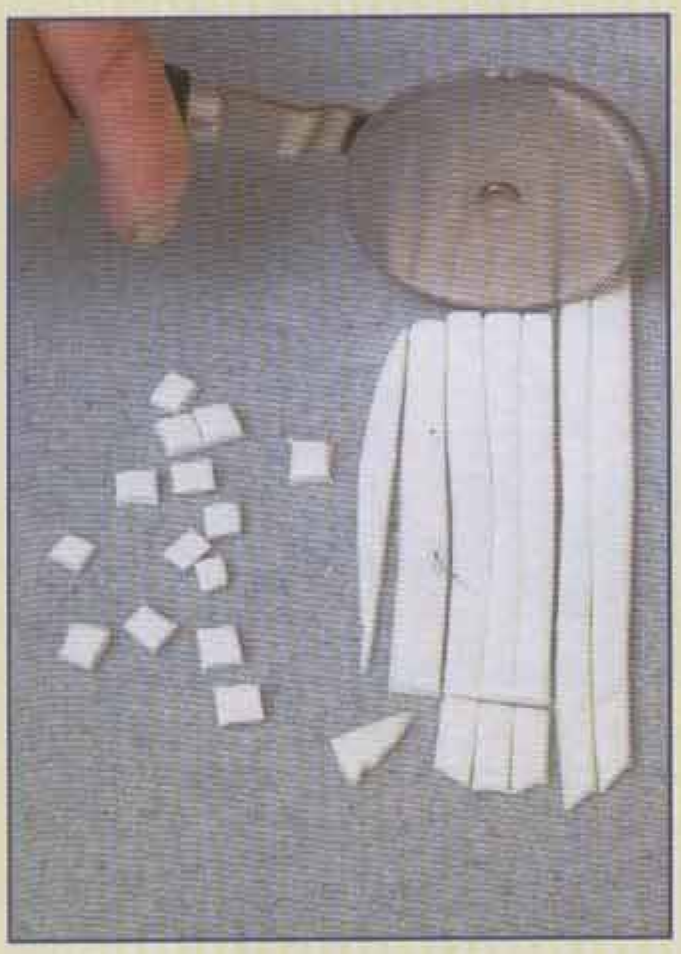
5 Roll out white paste thinly, dust with cornflour or icing sugar. Place the texture mat on top and press very hard to create a pattern in the paste. Cut out an 11cm ($4^1/_2$in) square and place it on top of the pink one.



6 Colour paste blue and roll out thinly and cut out an 8cm (3in) circle. Place the template on the top and cut out a quarter section. Roll out a little pale pink paste and cut out the hood with the template. Cut out two yellow wheels, and a green blanket.



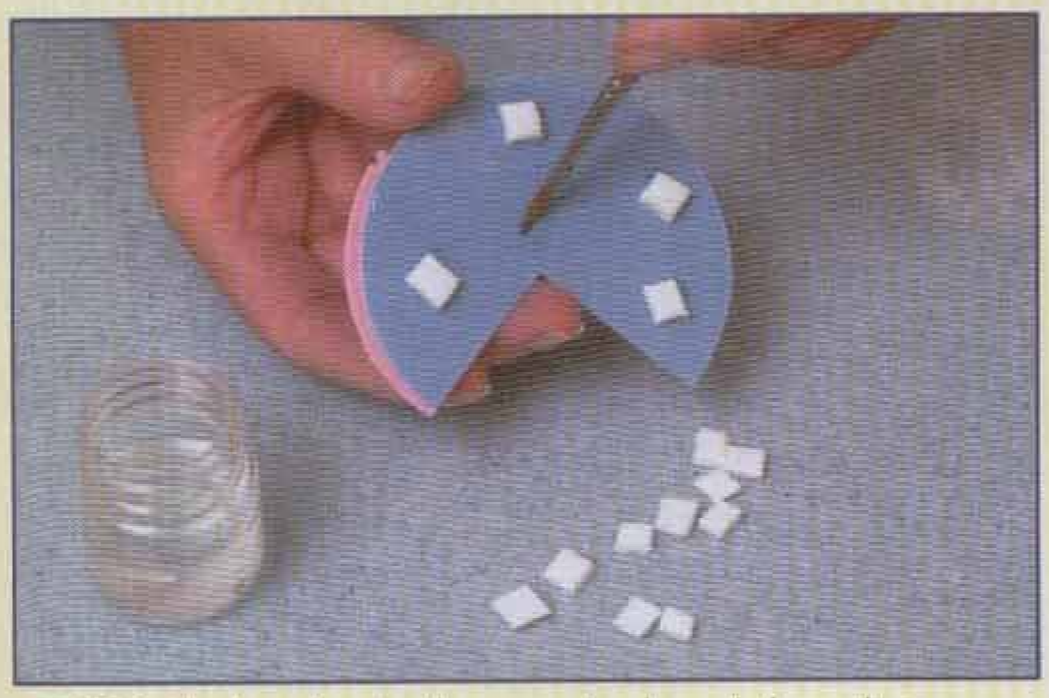
7 Decorate the hood with small, lighter pink, blossoms. To decorate the blanket, roll out a little dark green paste very thinly, dust liberally on both sides with cornflour, and cut out the spots with a number 3 piping tube. Attach with edible glue. Add a pink blossom to the centre of each wheel.



8 Roll out a little white paste with 2.5cm ($^1/_8$in) spacers, cut into narrow strips and save four 7.5cm (3in) long pieces for the side decoration. Cut the remainder into small squares, to use as pads, to assemble the top decoration.

Cake Tip

Dust the paste sufficiently and you can continually cut out the spots, gathering them inside the piping tube. Turn the tube upside-down and the spots will pour out separately.



9 Stick the hood onto the pram body and then place several pads onto the back of the blue body which will raise it from the surface of the cake; stick with edible glue or royal icing. Attach the whole piece to the top of the cake.

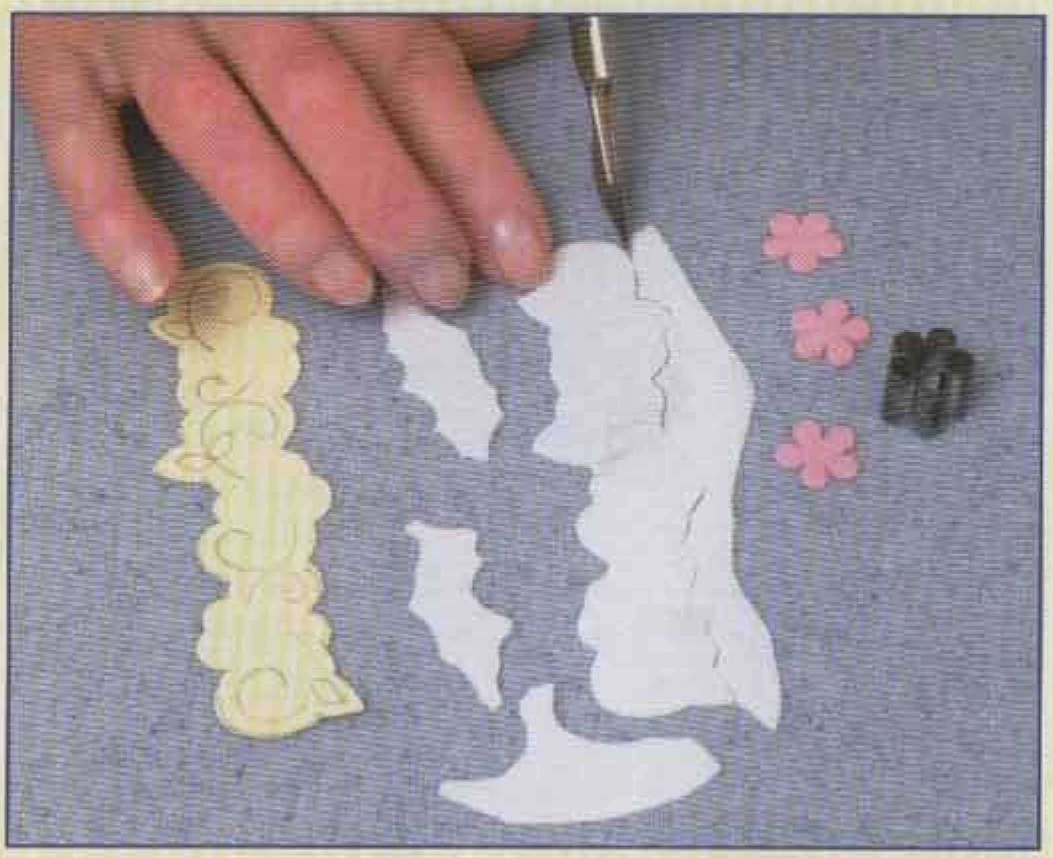
10 Add the blanket and raise in the same way with pads of paste, and the wheels, which will overlap the body. The pads can only be attached to the wheels at the top, so you will need to support the wheels with foam until dry. Finish with a tiny ribbon bow in the centre.

11 To make the butterfly, roll a tiny body in green and place in position on the cake. Cut out two 1cm ($^{1}/_{2}$in) circles and two tiny petal shapes for the wings and assemble, then insert two very fine stamens into the head.

Cake Tip

Always inform the recipient of a cake if you have used inedible items, such as the stamens.

12 With white icing in a number 2 piping tube, pipe a square round the outside of the top decoration.



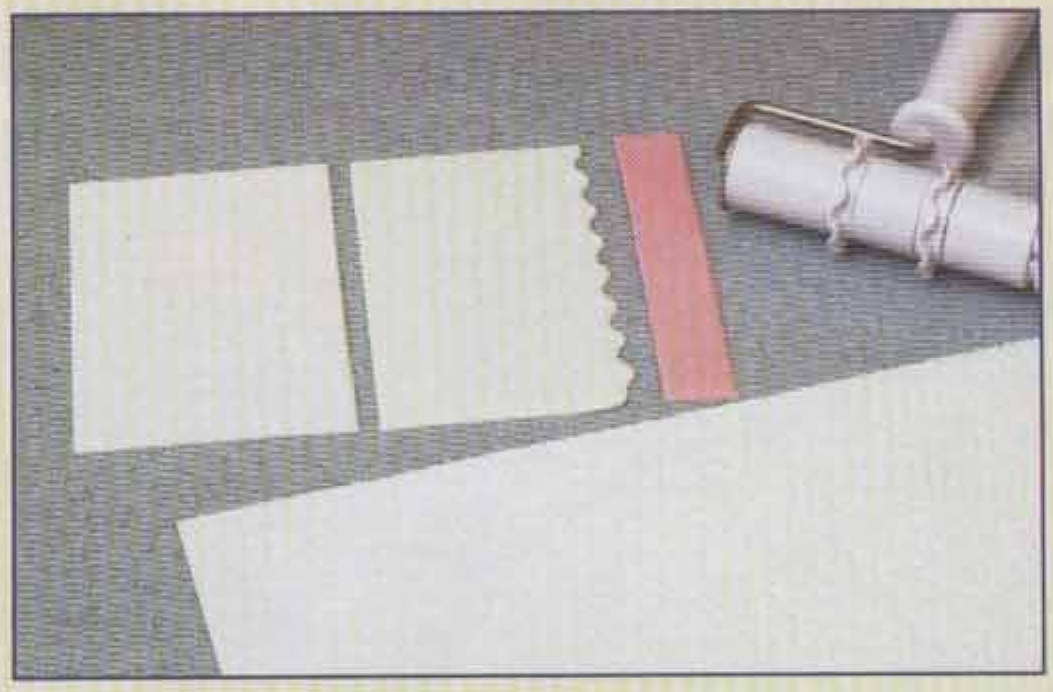
13 For the side panels, roll out white paste quite thinly and cut out the shape with a scalpel and the template. Cut out twelve pink blossoms 1.5cm ($^{7}/_{8}$in) across and attach to the panels in the positions shown and then leave to dry.

14 With green royal icing and a number 3 piping tube pipe in the stems, use the shape of the panels to judge where they go. Use the same tube to add a handle to the pram.

15 With a number 50 tube pipe in the leaves and leave to dry thoroughly.

16 Turn the panels over and attach the strips of paste along the back. Lift and attach to the sides of the cake.

17 An alternative way of using this technique and the design would be to make a reduced version in the shape of a card and then add this as the main decoration on top or at the side of a cake.

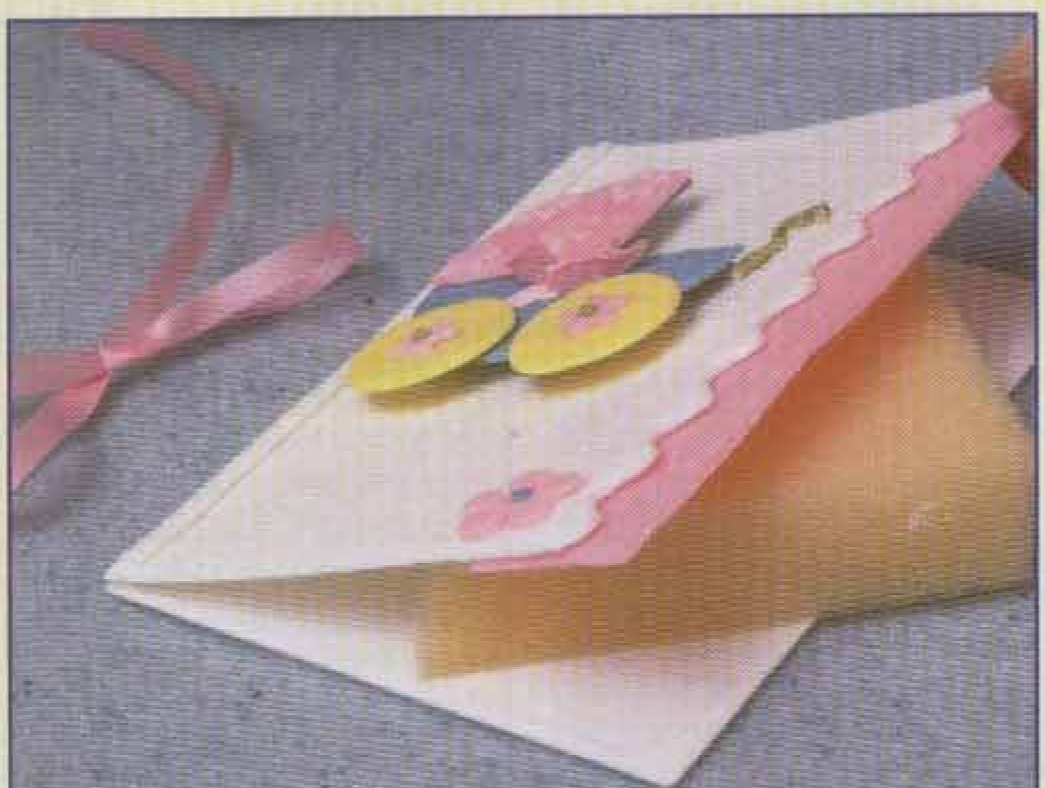


18 Roll out white mexican paste onto a board covered in run-out film and texture with the mat. Cut a front and back; reduce the side of one with a wavy line. Cut a strip of pink paste 1cm (1/2in wide) and the same length and leave them all to dry.

Cake Tip

Card cutters are available in many shapes and sizes or you can cut them out with a template. Always decorate the front of the card before assembling with the back.

19 Stick the pink strip down the side of the front to make it the same width as the back. Make a smaller version of the pram with a 5cm (2in) round cutter and attach to the front with sugar pads. Pipe a number 2 line of white icing down the left side.



20 Join the two sections together with royal icing and support with pieces of sponge until dry. If necessary, cover the join with a ribbon and bow. Use the flower decoration on the side of the cake as previously described.

The Stroke of Midnight

by Karen Goble

As the New Year arrives on the stroke of Midnight, the clock is the focus for all! This eye-catching cake captures the mood and makes a great centrepiece for all those "Hogmanay" Parties!

fun with sugar

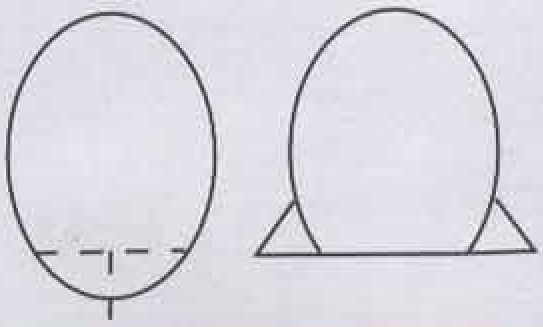
Bought to you in association by Culpitt Ltd, Renshaw Scott and Sugarflair

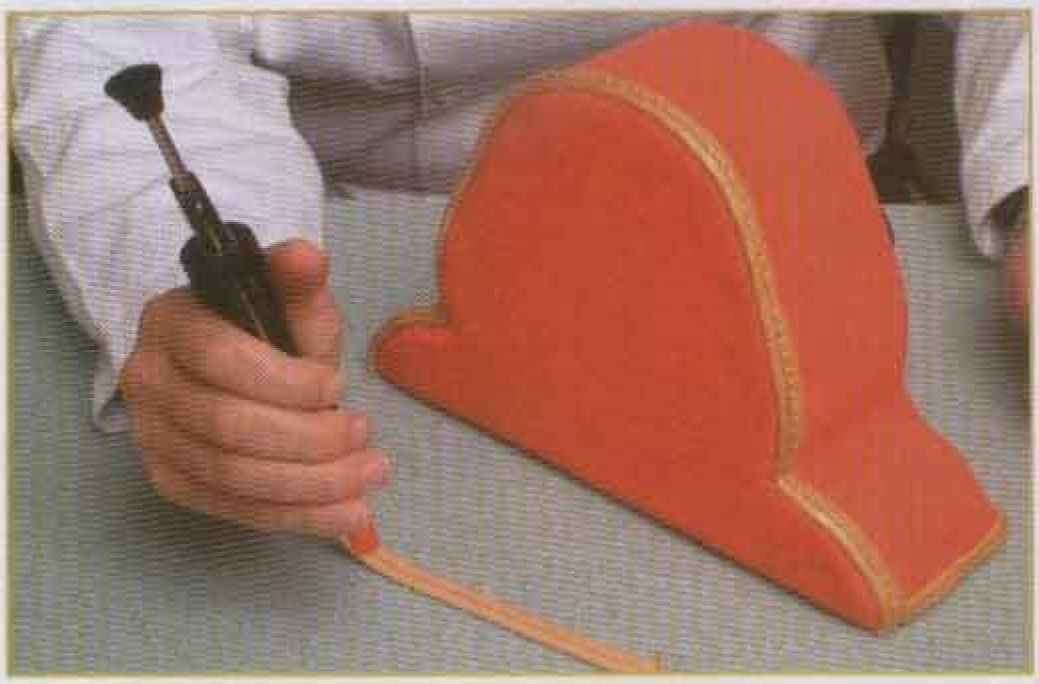
Culpitt
"On Top of the World's Best Selling Cakes"
PROFESSIONAL Renshaw CHOICE
Sugarflair

YOU WILL NEED

- fruit cake oval 20cm (8in)
- marzipan 750g (1½lbs)
- apricot glaze
- thin board oblong 24 x 8cm (9½ x 3in)
- cake drum oval 30cm (12in) x 2 glued together
- poppy red 750g (1½lb) (Regalice)
- celebration 1kg (2lbs) (Regalice)
- jet black 30g (1¼oz) (Regalice)
- edible liquid gold (Sugarflair)
- autumn leaf (Spectral)
- royal icing
- flower paste
- white vegetable fat
- rolling pin
- sharp knife
- smoother (PME)
- crimpers (PME)
- craft gun
- paintbrushes
- plain round cutters (Ateco)
- number cutters (Ateco)
- letter cutters (Ateco)
- gold stars on wires (Culpitt)
- gold star ribbon and plain red for the board (Culpitt)
- scriber

1 Cut 4cm ($1\frac{1}{2}$in) off the bottom of the cake, and then cut this in half to give two small triangular shapes. Stand the main cake onto the thin board, place the two small triangles either side, and cover with marzipan and sugarpaste. Cover the double drums with a layer of celebration icing, trim around the edge and crimp the edge of the board.

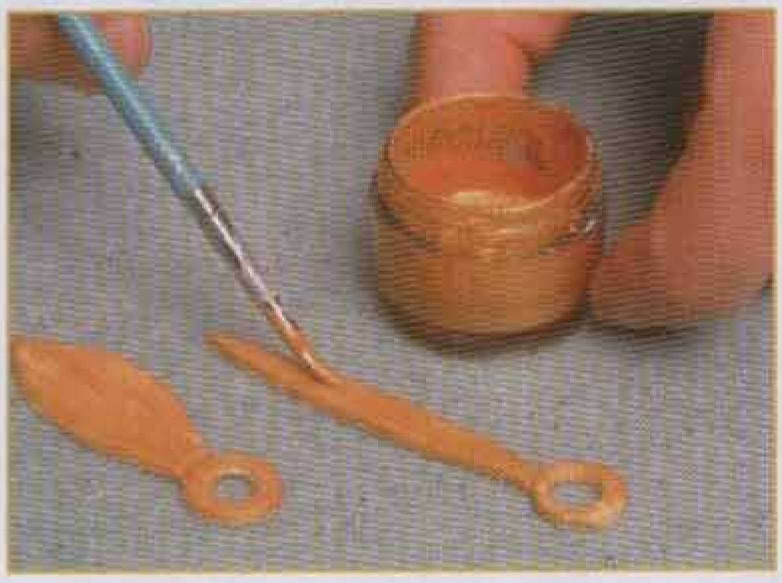




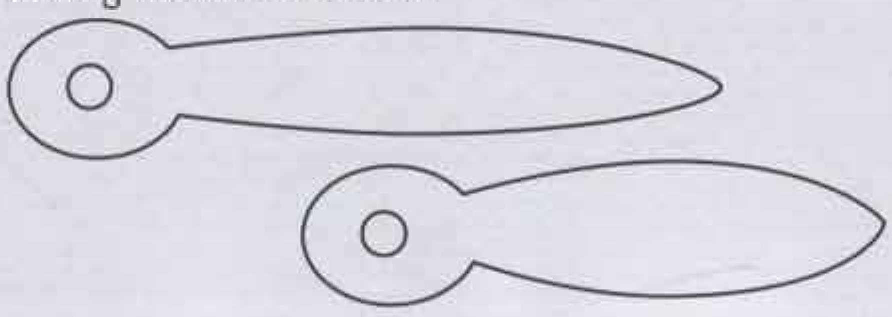
2 Colour 110g (4oz) of the celebration sugarpaste with autumn leaf to produce a golden colour. Place the paste into the craft gun fitted with a raised ribbon eyelet. Extrude the paste and place the ribbon over the edges of the clock. Indent the edge with a knife and then paint with edible gold.

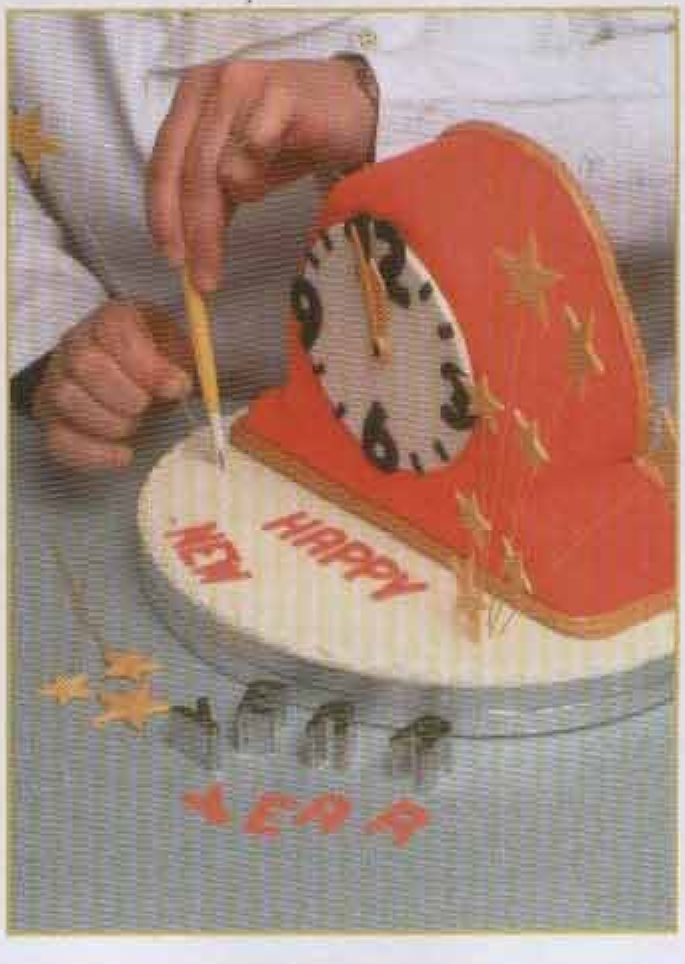
3 Place the cake onto the oval board and secure with royal icing. Roll out 60g ($2\frac{1}{2}$oz) of sugarpaste and use the largest circle cutter to cut out the face of the clock. Place onto the cake and secure with royal icing.

4 Roll out black paste and cut out the numbers 3, 6, 9 and 12. Place these onto the face of the clock and then cut out eight small oblongs for the digits and place these in between the numbers; secure all with royal icing.



5 Roll out flower paste for the hands of the clock and cut out using the templates. Leave these to dry flat on a dusted board and paint with edible gold. Let the paint dry before adding them to the clock.



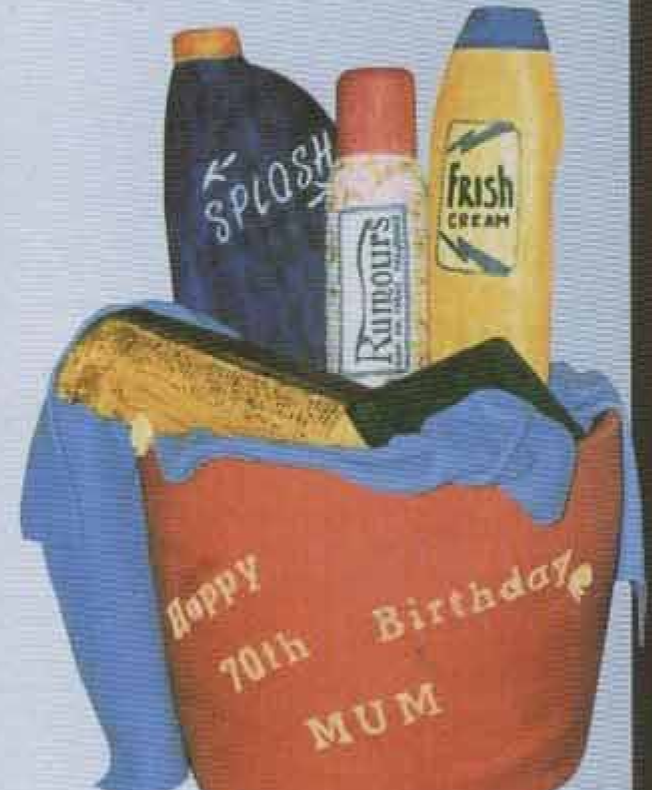


6 Cut out the letters 'Happy New Year' from red sugarpaste and place onto the board. Arrange the gold stars either side; use a scriber to make the holes in the board and then push in the wires. Finish the board with the ribbons.

Spotlight on Pat Millership

Pat Millership, from Worsley near Manchester, sent in a very interesting selection of cake photographs, together with a friendly note explaining that as she is self taught our magazine has been a real inspiration to her over recent years. Pat works part time so fits in her hobby around a busy schedule, often decorating cakes in the evening. Like many of us she takes over the kitchen & the dining room when she is working on a project, and was therefore very keen that we commented on her husband's patience in putting up with the disruption her art can cause. I am sure many of our readers (and their partners!) will echo Pat's sentiments.

CAROLINE COLLEEN

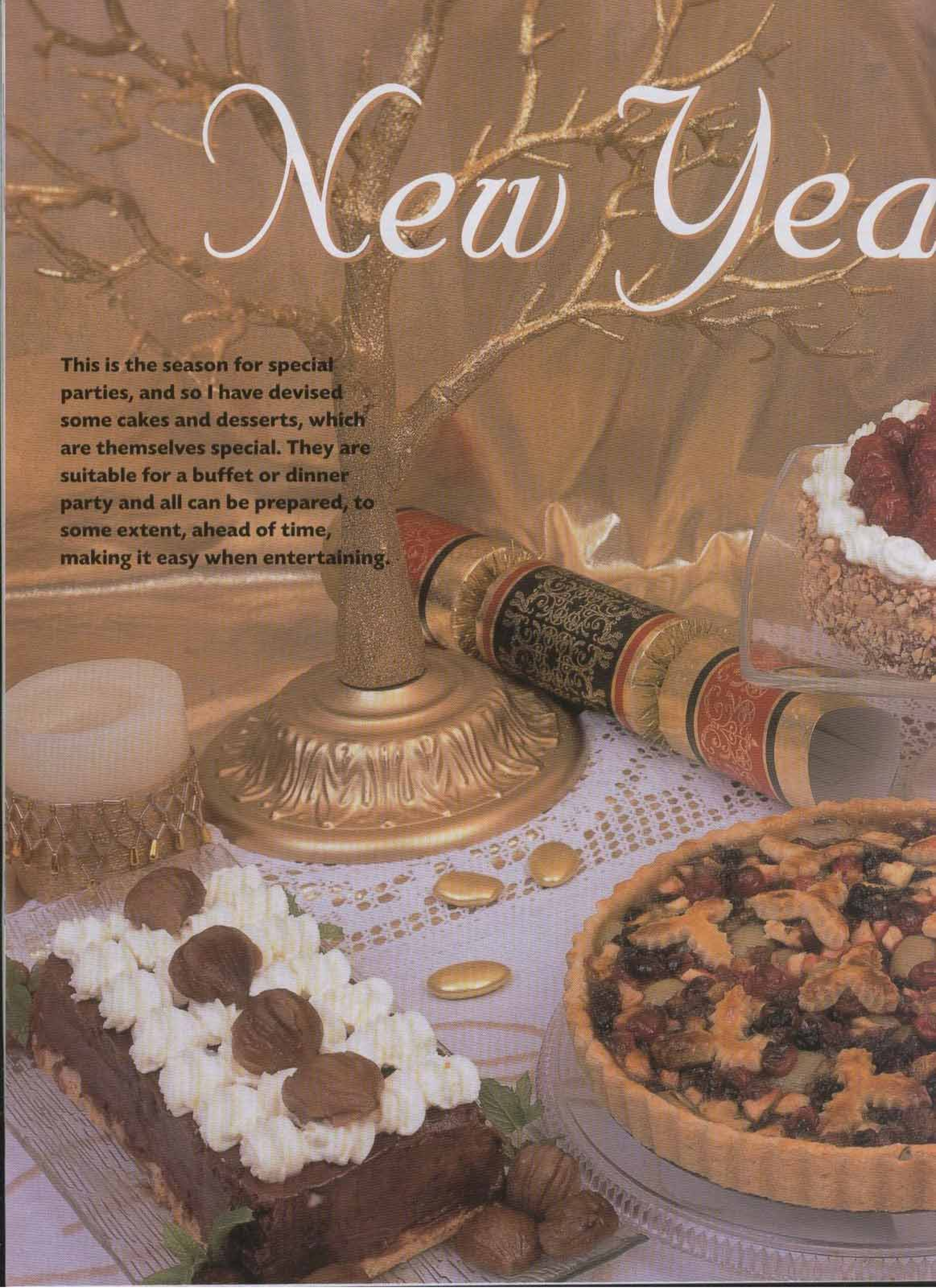

SPLOSH
Rumours
Frish
CREAM
Happy
70th Birthday
MUM

DAD Happy

HAPPY BIRTHDAY

New Yea

This is the season for special parties, and so I have devised some cakes and desserts, which are themselves special. They are suitable for a buffet or dinner party and all can be prepared, to some extent, ahead of time, making it easy when entertaining.



r Parties

by Valerie Hedgethorne

Almond & Raspberry Gâteau

The base of this gâteau is called griessetorte - it uses semolina and ground almonds instead of flour. Because the egg whites are whisked and folded in separately it is very light.
It looks good on a party table at any time of year, and when fresh raspberries are unobtainable frozen ones are good.

You will need a deep round sandwich cake tin 20cm (8in) diameter and either Bake-O-Glide or parchment paper, a baking tray and a large piping bag with star nozzle.

Ingredients

3 large eggs
110g (4oz) caster sugar
1 lemon - grated rind and juice
50g (2oz) semolina
25g (1oz) ground almonds

Decoration

40g ($1^1/_2$ oz) blanched almonds
300ml (10fl oz) double cream
3 dessertspoons redcurrant jelly
2 teaspoons water
225g (8oz) raspberries

Method

1 Line the base of the tin. Heat the oven to Gas 4/180°C/350°F.

2 Separate the eggs into two separate bowls. Whisk the egg whites until stiff.

3 Whisk the yolks with the sugar, lemon rind and 2 tablespoons juice until thick, then stir in the semolina and ground almonds.

4 Fold in the whisked egg whites carefully with a large metal spoon.

5 Put into the tin, place it on a baking tray and bake for 35 - 40 minutes or until golden brown and is firm to a light fingertip touch.

6 Remove it carefully from the tin onto a cooling rack.

7 Chop the blanched almonds fairly finely and brown them on the baking tray in the oven (approximately 10 minutes), watching them carefully.

Assemble the cake: In a small pan heat the redcurrant jelly with the water until the jelly melts.

1 Whip the cream to soft peak. Split the cake across in half and sandwich together with three quarters of the cream.

2 Brush the sides of the cake with the melted jelly then coat with the browned almonds.

3 Spread a little of the remaining cream on top of the cake and pile on the raspberries. Use any remaining redcurrant jelly to brush them. Pipe a border of the remainder of the cream around the top edge.

4 Small sprigs of mint make a final attractive decoration.

Peaches are also excellent on this gâteau but use apricot glaze instead of redcurrant jelly.

Chocolate Chestnut Terraine

This chocolate mixture, which does not need gelatine to set it, contains seasonal chestnuts, and it sits on a bed of brandy-soaked sponge fingers. The taste can only be described as heavenly. It can be made ahead of time and even frozen without the decoration.

You will need a 500g (1lb) loaf tin 23 x 12cm (9 x 5in) approximately. or a shallow container of 450ml (15fl oz) approximately and a piping bag with a star nozzle.

Ingredients

110g (4oz) good quality plain chocolate
4 tablespoons water
50g (2oz unsalted butter
50g (2oz) caster sugar
1 x 240g (8oz) can of vacuum packed whole chestnuts
OR a can of chestnut purée
4 tablespoons brandy
9 sponge fingers (boudoir biscuits)

Decoration

150ml (5fl oz) double cream
a few canned chestnuts or grated chocolate

Method

1 Butter the tin or mould and fit a piece of Bake-O-Glide or baking parchment into the base.

2 Place the chocolate and water in a small pan and heat gently to melt. Allow to cool.

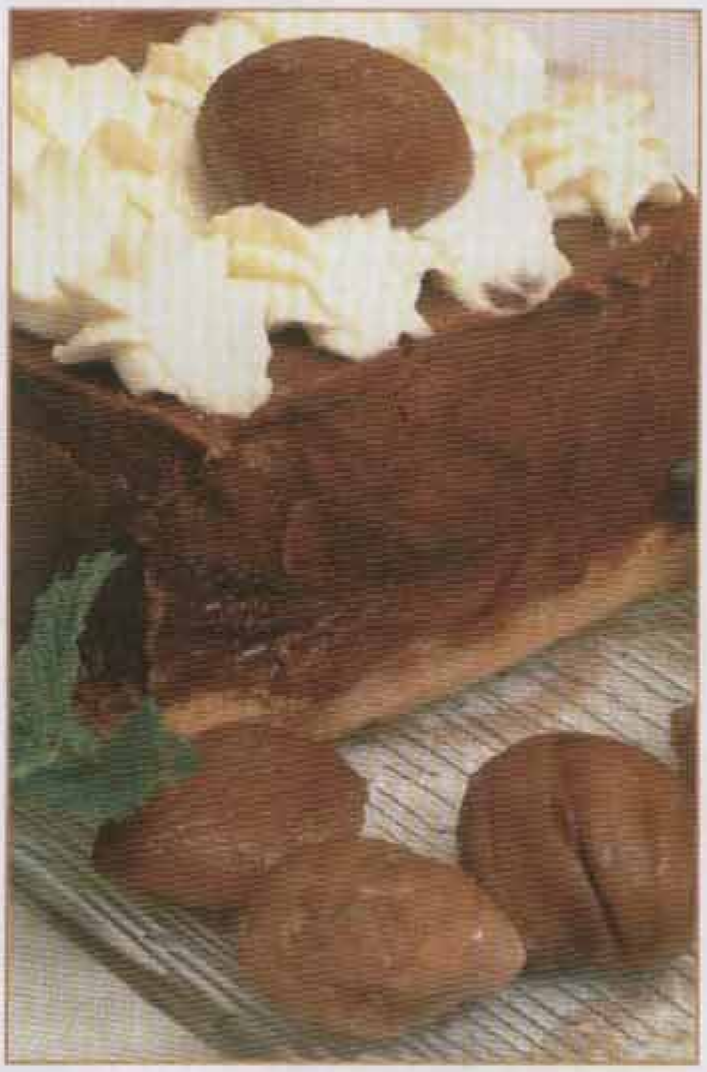
3 Cream together the butter and sugar.

4 If using a can of whole chestnuts reserve a few for decoration and purée the remainder until completely smooth. The can of chestnut purée is ready to use.

5 Gradually beat the purée into the butter and sugar then stir in the chocolate and 1-tablespoon brandy.

6 Fill the mould, smooth the top and place the sponge fingers closely together across the top, pressing in lightly. Sprinkle over the remaining brandy. Cover and refrigerate overnight. It can be frozen at this stage.

To serve: Turn out onto a serving dish. Lightly whip the cream and pipe four lines of shells down the length of the top and decorate with the reserved chestnuts, if available. Alternatively sprinkle with a little grated chocolate.



Double the recipe fills a 2lb loaf tin.

Special Mincemeat Tart

You may be thinking "not another mince tart!" but this one really is rather special. It contains cranberries, green grapes, and eating apple, giving it a lovely fresh taste.
The open top is decorated with pastry holly leaves.

You will need a 20cm (8in) tart tin and a baking tray. A 3in1 holly leaf cutter.

Ingredients

- 175g (6oz) plain flour
- 110g (4oz) butter
- 25g (1oz) caster sugar
- 1 egg yolk
- 4 teaspoons water
- 50g (2oz) green grapes
- 1 eating apple e.g. Cox's
- 25g (1oz) cranberries - fresh or frozen
- 350g (12oz) mincemeat

Method

1 Make the pastry: Rub the butter into the flour and stir in the sugar. Mix the egg yolk with the water and use to bind the flour mixture to a stiff dough, adding another teaspoon of water if required. Refrigerate the dough whilst preparing the filling.

2 Heat the oven to Gas 6/200°C/400°F. Grease the tart tin.

3 Halve the grapes, de-seed if necessary. Peel, core and chop the apple. Mix these into the mincemeat with the cranberries (there is no need to defrost frozen ones).

4 Roll out the pastry and line the tin. Reserve the trimmings to re-roll and cut out some holly leaves.

5 Fill the pastry case with the mincemeat mixture and place pastry leaves on top.

6 Put the tart on a baking tray and bake for approximately 35 minutes or until the pastry is golden. Some juice may appear but will settle on cooling.

Delicious eaten warm or cold, but perhaps best served warm with single cream.

Assorted Mini Meringues

Makes approximately 48

These little meringues are just a mouthful (or a delicate two!) and are perfect for party food to pick up with the fingers. They are made with meringue cuite, which maintains its bulk whilst piping. Make a variety of shapes, fillings and toppings to achieve a really pretty selection. Choose whatever decorations you have available.

You will need 3 baking trays lined with Bake-O-Glide or silicone paper, and a large piping bag and star nozzle.

Ingredients

3 egg whites - measuring 100ml (3fl oz)
175g (6oz) caster sugar
pink food colouring - preferably liquid

Fillings and toppings

300ml (10fl oz) double cream
1 tablespoon liqueur e.g. Grand Marnier
50g (2oz) plain chocolate

Choose from the following as available:
strawberries
kiwi fruit
chopped pistachio nuts
green and black grapes
glacé fruits e.g. pineapple
browned flaked almonds

Method

1 Line the baking trays with Bake-O-Glide or baking parchment.

2 In a bowl over a pan of hot water whisk the egg whites with the sugar until very thick, but don't let the base of the bowl touch the water.

3 Heat the oven to Gas 1/2/ 130°C/250°F.

4 In a separate basin colour one quarter of the meringue pink, but avoid over- stirring. Pipe small whirls onto the baking tray, (these will be sandwiched together later).

5 Using the white meringue, pipe different shapes small whirls the same as the pink ones oblong spirals 3.5cm (1 1/2 in) long straight fingers 5cm (2in) long tiny round cases 3.5cm (1 1/2in) diameter

6 Bake until completely dried out - up to 2 hours. Ovens vary, so look at them from time to time. If they start to colour lower the oven temperature. Once dry they can be stored in an airtight container for several days before assembling.

To assemble: Melt the chocolate. Whip the cream with the liqueur.

1 Blend a little chocolate into a quarter of the cream and with the piping bag use it to sandwich the round white whirls together.

2 With the remaining whipped cream sandwich together pairs of the pink whirls and sprinkle with chopped pistachio nuts. Sandwich together the oblong spirals and add a piece of glacé fruit or pipe thin lines of chocolate over them.

3 Dip the ends of the straight fingers in melted chocolate.

4 Pipe cream in the small cases and add a piece of strawberry or a halved grape or other fruit as available.

5 Fill these shortly before they are to be eaten or they may soften.

These can be put into petits fours cases.

The Art of Pastry Making

by Valerie Hedgethorne

It is said that pastry making is an art, but it is also a skill, which can be learned. It is true that some people seem to be able to produce beautiful pastry almost as second nature, but it is usually because they have what is called a light touch, with cold hands and perhaps a degree of care and patience.

Experience, no doubt, plays a large part in being able to tell when a texture is right, or how to handle a dough.

An understanding of the ingredients used and the role they play in the finished pastry will definitely help in producing the delicious result required for a specific purpose.

As in all baked goods, the ingredients, their proportions one to another, the consistency of the dough, the handling, and then the baking temperature are all factors which are important, perhaps more so than in other types of baking.

Pastry making is based on a few golden rules that will guarantee perfect results.

There are many different types of pastry, each with its own particular requirement, but some rules apply to all.

MEASURING INGREDIENTS

Even professionals weigh the ingredients. If you bake often it's best to invest in a pair of scales. There are several kinds available, but the balances ones (with separate weights) are very accurate and last virtually forever.

If you have no scales, use measuring jugs or spoons.

INGREDIENTS

Good quality ingredients of the correct type are at the heart of things.

Flour

Plain flour is most often used. Self-raising flour produces a soft, more crumbly pastry. In suet pastry it is needed to make it rise.

Wholemeal flour makes a heavier dough but adds flavour and extra fibre. It can be used for some shortcrusts, especially savoury, but a mix of half wholemeal and half white is a good balance.

Strong plain flour (bread flour) is best for puff pastries as it contains a higher proportion of gluten - the protein in the flour - which develops in the rolling and folding, allowing the dough to be rolled out without tearing and allows it to rise well in the oven.

Fat

Not only does this supply the shortening but also the flavour.

Fats used are butter - either salted or unsalted, margarine, lard or white vegetable fat and oil.

Generally for shortcrust and flaky pastry an equal amount of butter (or margarine) and lard (or white fat) is used. All lard gives a very short pastry but lacks a good flavour. Using butter gives the best flavour but a firmer, crisper result and so is good for tarts and flans made from pâte sucré. Choux pastry should be made with butter, and hot water pastry with lard.

Where margarine is used it should be the hard block and not the soft tub variety. Pastry made with oil can be a little greasy when cold and not as short as with other fats and it's best used for savoury dishes.

The proportion of fat to flour varies with the type of pastry so follow the recipe carefully.

Sugar

This gives sweetness to rich short pastries and also produces a crisper result; the amount will vary, being quite high in pâte sucré. If adding sugar to shortcrust, use caster and dissolve it in a little water first because undissolved grains can cause brown spots on the baked pastry.

Liquid

This must be added accurately and then added with care. Because flours absorb liquid differently it is not possible to state exact quantities. Too much makes a sticky dough which is difficult to handle and bakes into a hard, dry and brittle pastry. Too little makes it very difficult to roll out especially to line flan tins etc. and the resulting pastry will be too crumbly. It's best to add almost the required amount of liquid, then more as necessary.

HANDLING

Light handling is essential for all pastries. Don't overrub the fat into the flour. Too much kneading will over develop the gluten causing the pastry to shrink. Always roll in one direction - straight ahead in front of you, turning it round to achieve the desired shape. Don't turn it over, the best side is uppermost. Avoid stretching it; it will simply shrink back when baking.

The less handling the dough receives, the better the pastry.

TEMPERATURE WHEN MAKING

To keep everything cool is one of the main rules. This includes ingredients, utensils, work surface and hands. Fat should be cool and firm; if it is too soft a rubbed-in mixture will become greasy and heavy and not absorb the correct amount of water. Water must always be cold.

Hand warmth varies from person to person, and most certainly those with cold hands have an advantage. However, rolling sleeves up away from the wrists and perhaps holding the hands under the cold tap for a moment to cool them does help. Fingertips are cooler than the palms.

Some pastries do need to be rested in the refrigerator for a short while so follow the instructions.

The above points do not apply to choux or hot water pastry.

BAKING

Follow the recipe instructions for the correct temperature as different pastries require different temperatures i.e. rich shortcrust a moderate oven (Gas 5/190°C/375°F), standard shortcrust a fairly hot oven (Gas 6/200°C/400°F), but the flaky and puff pastries need a hot oven (Gas 7/210°C/425°F).

It is very well worth well mastering "the art" of pastry making and developing this skill because if you can make excellent pastry you can always produce delicious dishes to be enjoyed by all.